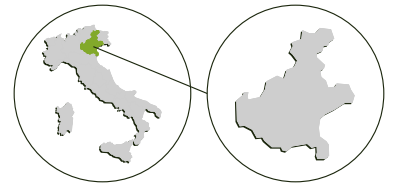




VIVA LA SOSTENIBILITÀ
NELLA VITIVINICOLTURA
IN ITALIA



ITALY

VENETO

SGÀJO

Denomination:	Prosecco DOC Treviso
Type:	Spumante Extra Dry
Grapes:	Glera
First year of production:	2011
Area:	Treviso - Veneto

THE VINEYARD

Soil type:	Alluvial origin
Altimetry and exposure:	50 m a.s.l. south exposure
Vineyards age:	6-15 years
Plantation system:	Double-arched cane
Harvest:	Hand picking

THE CELLER

Vinification:	In white, with fermentation at low temperature and second fermentation with Martinotti Method (Charmat)
Volume:	11%
Sugar:	15 g/l

THE TASTING

Colour:	Brilliant, with a pale straw yellow color and green reflections
Olfaction:	Fruit with scents of apple and pear
Taste:	Fresh, harmonious, with a good body and long and persistent final

THE SERVICE

Service temperature:	8 - 10° C / 46,4 - 50° F
Food pairing:	We suggest trying it with ethnic dishes, recipes of vegan cuisine, grilled vegetables and delicate salads
Shelf life:	12 - 18 months

