

Cuvée Cima

TREVISO PROSECCO DOC BRUT

Colour: Straw-yellow with faint greenish reflections

Nose: Fine persistent perlage, it has sweet notes of apple, pear and a gentle nuance of citrus.

Taste: It is characterised by variegated fruity and floral hints accompanied by a marked acidity which assures a pleasant and persistent finish.

Storage and serving: Bottles should be stored in a cool dry environment, away from light and sources of heat. Serve at a temperature between 6-8°C. A rather large tulip-shaped glass goblet is recommended.

Pairing: Ideal as an aperitif, it is excellent with fish-based first courses, grilled white meat, grilled vegetables and savoury snacks.

TECHNICAL SHEET

Designation: Treviso D.O.C.

Grape variety: Glera

Vineyard characteristics: Limestone and morainal soil, vines grown with the Sylvoz form, density 3300 vines/ha

Average production: 13,5 t/ha

Harvest period: September

Harvesting method: Manual

Pressing/Decanting/Vinification: After harvesting, the grapes are brought to the cellar and processed with special presses that apply a delicate pressure to extract only the free-run must. The cloudy must is left to rest cold for at least one night in steel tanks. Once natural clarification has occurred, the sediment is removed. The vinification takes place thanks to the indigenous natural yeasts which, added to the must, trigger and sustain the alcoholic fermentation in steel tanks at a temperature of 18-20°C for 15-20 days. Subsequently, the wine, already loaded with its aromas, begins to mature: the low temperatures of the winter months favour the precipitation of deposits and slowly clear up. This develops the base wine, the starting point for the sparkling wine production process.

Second fermentation: Second fermentation takes place according to the Martinotti-Charvat method which involves a natural refermentation in autoclaves for 30 days

Sugar residue: 12 g/l

Alcohol: 11.5% vol.