



TECHNICAL DETAILS

COLGENTILE

PROSECCO DOC TREVISO

EXTRA DRY

VARIETY	Glera
PRODUCTION AREA	Hilly area in the Marca Trevigiana
POSITION	Slope
AVERAGE ALTITUDE	Various kinds of soil, mainly poor in organic substances
SOIL TYPE	Sylvoz or Guyot rows, with thick placing layout
TRAINING SYSTEM	End September
HARVEST	By hand, in crates
GRAPE PICKING	Soft crushing with pneumatic wine press. Immediate dripping of the must and static sedimentation at low temperature
FERMENTATION	Under controlled temperature, with addition of selected yeast.
SECOND FERMENTATION	In pressure tanks (Charmat method)
APPEARANCE	Straw yellow with greenish highlights. Abundant and evanescent froth. Fine, persistent and intense perlage.
BOUQUET	Floreal, reminiscwnt of wisteria, honey and green apple
TASTE	Delicate, agreeably acidulous, intensely fruity
FOOD MATCHES	Excellent as an appetizer, it matches perfectly vegetable soups, pasta with delicate sauces, first course of white meat and fish
STORAGE	In a cool and dry cellar, away from heat and light, bottles stored vertically, Do not leave in the fridge too many days.
SERVING TEMPERATURE	5-7°C
GLASS	Flute glass or better tulip glass with conic-shaped bottom
MAIN ANALYSIS DATA	Pressure 5 Bar Alcohol 11.5 % vol Acidity 5.5 g/L Sugar 9 g/L

