VITICOLTORI PONTE

PROSECCO DOC

TREVISO EXTRA DRY

WINE TYPE Sparkling Wine

LOCATION OF THE VINEYARD Area of the Piave river, province of Treviso



POSITION AND TYPE OF SOIL Gravelly and clayey plain



GRAPE VARIETY Glera



WINE-MAKING PROCESS Cold pressed grapes and fermented musts at controlled temperatures



ALCOHOL 11% vol.



RESIDUAL SUGARS 13 g/l



ACIDITY 5,5 g/l



BOTTLE CAPACITY 0,20 L - 0,375 L - 0,75 L - 1,50 L

TASTING ANALYSIS



COLOUR

Bright straw yellow colour with a tiny and long lasting mousse



BOUQUET

The bouquet is reminescent of fresh meadow flowers with a fruity apple and pear fragrance



TASTE

Tasty and persistent, lively and light, moderately alcoholic



MATCHES WITH Excellent as an aperitif and with light dishes

ROMINE

PROSECCO

TREVISO EXTRA DRY

POMTE



SERVING TEMPERATURE 6°- 8° C



STORING TEMPERATURE Between 15° and 20° C

