

RUNIÉR
PROSECCO D.O.C. TREVISO
EXTRA DRY

Denominazione di Origine Controllata

Cod. 004 This elegant sparkling wine can be described as genuine and delicate.

TECHNICAL DATA

Grapes: 100% Glera
Production Area: Veneto Region, Province of Treviso, D.O.C.

Soil: Clayey and calcareous
Vineyard Exposure: South
Vineyard Height: 220 m above sea level
Training System: Double overturned
Production u/ha: 18,000 kg.

Vintage: September
Vinification: This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour: Bright yellow straw. Very fine bubbles. Fine and delicate foam.

Bouquet: The fruity and flowery scents are clearly perceived. The green apple prevails with nuances of acacia flowers and jasmine.

Flavour: Fresh, well structured and pleasantly persisting.

Recommended Food: Excellent for cocktails and aperitifs, with pasta and rice dishes in general and also with fish and shellfish.

Serve at: 8° C (46° F)

ANALYTICAL DATA

Alcohol Content: 11.5°
Residual Sugars: 18 g/l
Total Acidity: 6 g/l
Pressure: 5,5 bar
Format: 750 ml – 1500 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy: 286 KJ / 69 Kcal
Protein: <1 g
Fat: <1 g
Carbohydrate: 1,5 g

