

RENANA **PROSECCO D.O.C. TREVISO**

Denominazione di Origine Controllata

Cod. 025 This wine is ideal for those who seek the classic Prosecco experience softened by fewer bubbles.

TECHNICAL DATA

Grapes:	100% Glera
Production Area:	Veneto Region, Province of Treviso. Clayey and calcareous.
Soil:	South-West
Vineyard Exposure:	180 m above sea level.
Vineyard Height:	Double overturned.
Training System:	18,000 kg.
Production u/ha:	September
Vintage:	After the cryomaceration that lasts 12-18 hours,
Sparkling Wine Production Process:	the slow secondary fermentation in autoclave is effected for about 30 days at a temperature of 16°.

ORGANOLEPTIC PROFILE

Colour:	Straw yellow with greenish reflections.
Bouquet:	The typical scents of pear and green apple are recognisable as well as nuances of citrus fruit, acacia flowers, wisteria, lily and dried flowers and finally honey and chamomile.
Flavour:	Balanced, full-bodied, velvety with a fresh and savoury final taste.
Recommended Food:	Excellent during the whole meal.
Serve at:	8° C (46° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	15 g/l
Total Acidity:	5.5 g/l
Pressure:	2,2 bar
Format:	750 ml
Allergens:	contains sulphites

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy:	282 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

