



SPUMANTI

# PROSECCO DOC TREVISO

*009BRUT* SPUMANTE METHOD MARTINOTTI

**Grape kind:** Glera and small percentage of other allowed varieties

**Production zone:** vineyards located in Treviso province, inside the area of Doc Prosecco.

**Soil:** the production zone extends from hills to the plain with alluvial origin, medium density and clay.

**Farming:** Sylvoz double upside down with 3000 plants per ha.

**Production per hectare:** 18 tons/ha max.

**Harvest period:** first week of September

**Winemaking process:** white winemaking, soft pressing and monitored temperature fermentation.

**Sparkling process:** method Martinotti - charmat

## Tasting notes

**Colour:** light straw yellow with greenish reflections.

**Perlage:** fine, persistent and creamy

**Nose:** broad and intense, with typical aromatic hints of yellow apple and white flowers.

**Taste:** fresh and pleasantly soft, good sapidity and harmony.

**Serving temperature:** 6-8 °C

**Alcohol content:** 11.50% vol

**Sugar:** 09 g/l

**Total acidity:** 5,7 g/l



Cantina De Pra