

Prima Perla Prosecco Treviso DOC



- ❖ **Prima Perla Prosecco comes from the center of the Denominazione di Origine Controllata or DOC. A natural amphitheater formed by the hills, ranging from Montello to Asolo in the heart of Trevisian March.**
 - ❖ **Spumante or Sparkling in Italian Prima Perla is naturally fermented using select, hand harvested fruit from the steep hills surrounding the Treviso DOC region.**
 - ❖ **Glera DOC Treviso grapes are used for Prima Perla.**
 - ❖ **Light straw in color, brightened by its perlage, fruity bouquet with delicate hints of pear, peach, green melon and citrus. The finish is light, refreshing and crisp.**
 - ❖ **Excellent as an aperitif, it also goes well with a light first course, seafood and white meat.**
 - ❖ **Prosecco is the fastest growing sparkling wine sold worldwide as well as the largest growing imported wine from Italy.**
- **Serve at 6-7 °C.**
 - **ORIGIN:** Hills of Treviso province
 - **VINIFICATION:** Soft pressing, cold fermentation stainless, method charmat
 - **ALCOHOL:** 11% Vol.
 - **ACIDITY:** 5,8 g/l
 - **RESIDUAL SUGAR:** 15 g/l
 - **STYLE:** Extra Dry
 - **GRAPE VARIETAL:** Glera