

BOSSO

Prosecco D.O.C. Treviso



PROSECCO D.O.C. TREVISO

Spumante Extra Dry

SPUMANTE

TECHNICAL INFORMATION

AREA OF ORIGIN	Provence of Treviso, Veneto
VARIETAL	Glera
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	10 years
HARVEST PERIOD	Mid-September
WINE MAKING	Soft pressing with Charmat fermentation
PRIMARY FERMENTATION	Without the skins for about 3 days in stainless steel tanks at thermostatically controlled temperature of 18° C max/64.4 F.
FOAMING	10-15 days
FINING	In autoclave for 3 months, 1 month in bottle
SPARKLING MAKING TECHNIQUE	Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	11% Vol.
RESIDUAL SUGAR	15 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Pale straw yellow with soft greenish hues.
PERLAGE	Persistent fine-grained foamy bubbles
BOUQUET	Reminiscent of Golden Delicious apples, with a hint of banana and peach.
TASTE	Fine, delicate palate, fresh, aromatic and velvety in the mouth with a pleasant roundness.
SERVING TEMPERATURE	6-8° C/42.8-46.4° F
SERVING SUGGESTIONS	Outstanding as an aperitif, excellent with any social occasion, going beautifully with most delicate dishes throughout the meal, in particular seafood, or most pasta dishes. Try It with Asian food.

BOTTLE SIZE	750 ML, 187ML
CLOSURE	WOODEN CORK MUSHROOM