

PRIMA PERLA

PROSECCO

D.O.C.

TREVISO

Available

Sizes:

750ml & 187ml



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.

TECHNICAL INFORMATION

AREA OF ORIGIN:	Hills of Treviso province
VARIETAL:	Glera
STYLE:	Extra Dry
WINE MAKING:	Hand selected fruit from steep hills surrounding the DOC Treviso region, soft pressed
FERMENTATION:	Charmat, cold fermentation in stainless steel

ANALYTICAL CHARACTERISTICS

ALCOHOL:	11.5%
SUGAR RESIDUE:	15 g/l
TOTAL ACIDITY:	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR:	Light straw, brightened by its perlage
BOUQUET:	Delicate hints of pear, peach, green melon and citrus
TASTE:	Finish is light, refreshing and crisp
SERVING TEMPERATURE:	6°-7° C
SUGGESTIONS:	Perfect as an aperitif, or with light first course, seafood and white meat

