



PROSECCO TRANQUILLO

TREVISO

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES

Glera.

TASTING NOTES

APPEARANCE

Straw yellow.

BOUQUET

Crisp and fruity, hinting of apple and ripe pear, followed by a touch of fresh greens and floral impressions of spring flowers.

PALATE

Smooth and well-balanced in the mouth, with a dry finish, it is deliciously drinkable.

ACIDITY 5.5 g/l

RESIDUAL SUGAR 7 g/l

ALCOHOL 11% vol.

VINIFICATION

VINEYARD YIELD 180 q.li/ha

HARVEST PERIOD

Third week in September.

FERMENTATION

Off the skins, at a controlled temperature of 18 °C.

MATURATION

In stainless steel tanks for 1 month.

GROWING AREA

LOCATION

Conegliano hills, on the slopes of the first hills rising to the Dolomites, in northern part of the province of Treviso.

ELEVATION 270 metres

EXPOSITION North - South

SOIL PROFILE

Medium-textured clay.

VINEYARD DENSITY

4,000 vine/ha

TRAINING SYSTEM

Guyot.

RECOMMENDATIONS AND SIZES

SERVING SUGGESTIONS

Partners with light, crisp first courses; ideal with fish and when sipped on its own.

SERVING TEMPERATURE

10 °C. Open bottle at moment of serving.

GLASS

Best enjoyed in a large tulip-shaped glass with curved-in rim.

STORAGE

Best enjoyed young, preferably within 1 year. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.

SIZE

750 ml bottle.