

DOC TREVISO
PROSECCO SPUMANTE
MILLESIMATO EXTRA DRY

Extra dry young sparkling wine suitable for all occasions. The wine pours a bright straw yellow color, with some greenish reflects. It is pleasant and fruity. The taste is fresh and to the palate, the wine is harmonious with a good intensity.

Available on formats:
0,75 L



AREA OF PRODUCTION	Province of Treviso
GRAPE VARIETY	100% Glera grapes
TYPE OF SOIL	Clayey
VINE REARING	Sylvoz – Double Flipped (or Cappuccina)
HARVESTING TIME	September - October
WINE MAKING	White wine making with slight pressing
FERMENTATION	Fermentation with controlled temperature
SECOND FERMENTATION	40-60 days
AGING	1-3 months
FOAM METHOD	Charmat method
ALCOOL LEVEL	11% vol
LEVEL OF SUGAR	13-14 g/l
PRESSURE	5 atm
STORE	Store in dry place with constant humidity, away from light

Sui Nu

VALDOBBIADENE

Organoleptic characteristics

COLOR	Pale straw and brilliant yellow with greenish reflects
PERLAGE	Fine-grained and persistent perlage
FOAM	Creamy texture
PERFUME	Fruity with a good intensity
TASTE	Fresh, pleasant and harmonious
MATCHING	Aperitif, appetizer, white meat and fish
TEMPERATURE OF SERVICE	7-9°

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