

FAMIGLIA  
GASPARETTO  
PROSECCO  
DOC  
TREVISO  
EXTRA  
DRY



**Bottle Size:** 0.75 l  
**Case:** 6 bottles

**Grape Variety:** 100% Glera

**Production Area:** Treviso

**Vinification:**

After harvesting, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and allowed to ferment at a controlled temperature of 15/16 degrees Celsius.

**Sparkling Process:**

The secondary fermentation occurs using the Charmat-Martinotti method.

**Alcohol Content:** 11%

**Residual Sugar:** 12-17 Gr/L



**Wine Color:**

Pale straw yellow, with a fine and elegant perlage.



**Bouquet:**

Floral and fruity aromas, with subtle notes of ripe apple and white flowers.



**Taste:**

Fresh and harmonious taste that balances ripe fruit flavors with a light sweetness.



**Pairings:**

Light appetizers, seafood dishes, and desserts made with fresh fruit.



**Serving Temperature:**

6°-8°