

GASPARETTO
HOW DO
YOU FEEL
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°