

GASPARETTO
HOW DO
YOU FEEL
PROSECCO
DOC
TREVISO
FRIZZANTE
SPAGO



Bottle Size: 0.75 l
Case: 6 bottles

Grape Variety: 100% Glera

Production Area: Treviso

Vinification:

After being carefully harvested, the grapes are pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees.

Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

Alcohol Content: 11%

Residual Sugar: 12 Gr/L



Wine color:

Pale straw yellow, with a fine but lively perlage.



Bouquet:

On the nose, delicate fruity aromas of green apple and pear are revealed, greeted by fragrant floral notes of jasmine and acacia. Accompanied by light citrus nuances.



Taste:

On tasting, it stands out for its freshness and lightness. The palate is enveloped in fruity flavors. Its pleasant acidity adds liveliness to the drink.



Pairings:

Excellent as an aperitif, with vegetable dishes and to accompany fish dishes.



Serving Temperature:

6° - 8°