



Italia

Veneto

## SGÀJO



<b>Denomination:</b>	Prosecco DOC Treviso Extra Dry VEGAN
<b>Type:</b>	Spumante Extra Dry
<b>Grapes:</b>	100% Glera
<b>First year of production:</b>	2011
<b>Area:</b>	Treviso - Veneto

### the vineyard

<b>Soil type:</b>	morein hill, calcareous
<b>Altimetry and exposure:</b>	250 mt a.s.l. - south exposure
<b>Vineyards age:</b>	6 - 15 years
<b>Yield:</b>	135 q/ha
<b>Breeding system:</b>	double arched cane
<b>Harvest:</b>	hand picking

### the cellar

<b>Vinification:</b>	in white, using Charmat method. The wine undergoes secondary fermentation in stainless steel tanks.
<b>Volume:</b>	11% vol.
<b>Sugar:</b>	15 g/l

### the tasting

<b>Colour:</b>	sparkling limpidity, fine and persistent perlage, pale straw yellow
<b>Flavour:</b>	fruity with notes of apple, apricot and some banana
<b>Taste:</b>	freshness, long and persistent flavour, bitter aftertaste, a very drinkable scent of pear

### the service

<b>Food pairing:</b>	Perlage suggests pairing with ethnic kitchen based on raw fish and rice. Perfectly combined with vegetable dishes and vegan cuisine
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