



ITALY

VENETO

## SGÀJO

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

### THE VINEYARD

<b>Soil type:</b>	Alluvial origin
<b>Altimetry and exposure:</b>	50 m a.s.l., south exposure
<b>Vineyards age:</b>	6 - 15 years
<b>Plantation system:</b>	Double-arched cane
<b>Harvest:</b>	Hand picking

### THE CELLAR

<b>Vinification:</b>	In white, using Martinotti (Charmat) method
<b>Volume:</b>	11 % vol.
<b>Sugar:</b>	15 g/l

### THE TASTING

<b>Colour:</b>	Pale straw yellow, clear and bright with a fine perlage
<b>Olfaction:</b>	Fruity with scents of apple and pear
<b>Taste:</b>	Fresh, harmonious, long and persistent flavor

### THE SERVICE

<b>Service temperature:</b>	8 - 10 °C
<b>Food pairing:</b>	We suggest trying it with ethnic dishes, recipes of vegan cuisine, grilled vegetables and delicate salads
<b>Shelf life:</b>	12 - 18 months

