



ITALY

VENETO

SGÀJO

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

THE VINEYARD

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

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Alcohol by Vol:	11 %
Sugar:	15 g/l

THE TASTING

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

THE SERVICE

Service temperature:	8 - 10 °C / 46,4 - 50 °F
Food pairing:	We suggest trying it with ethnic dishes, recipes of vegan cuisine, grilled vegetables and delicate salads
Best consumed within:	12 - 18 months

