



SGÀJO

Organic and vegan

Prosecco DOC Treviso Extra Dry

Fresh, bright, and lively, Sgàjo—a dialect term meaning “clever and exuberant”—is a delicate and aromatic Extra Dry.

It was Perlage's first organic Prosecco DOC certified vegan, starting with the 2012 harvest.

Light and fragrant, it is a versatile wine: perfect as an aperitivo or for an entire meal, capable of conveying the simple, immediate joy of the Treviso plains fields.



1st Vegan-Certified
Prosecco DOC
Year: **2012**



Denomination: Prosecco DOC Treviso
Type: Extra Dry sparkling wine
Grapes: Glera
Area: Province of Treviso



VINEYARD

Soil type: Alluvial origin

Vineyards age: 6 - 15 years

Training system: Sylvoz, double inverted

Harvest: Hand-picked and mechanical



SERVICE

Serving temperature: 8 - 10 °C

Food Pairings: We suggest daring pairings with ethnic dishes. Perfect to be paired with typical vegan recipes, grilled vegetables, and delicate salads.

CERTIFICATIONS



CELLAR

Vinification: White vinification with low-temperature fermentation and secondary fermentation using the Martinotti (Charmat) method.

Alcohol content: 11 % Alc./Vol.

Residual Sugars: 14 g/l



TASTING

Colour: Pale straw yellow with intense green reflections.

Olfaction: Fruity, with notes of yellow apple and pear.

Taste: Fresh, harmonious, full-bodied, long, and persistent.