



ZHARPI

Organic and vegan

Prosecco DOC Treviso Brut

Zharpi takes its name from the Treviso dialect žharpir, meaning “to prune the vine,” a direct nod to the land and the care of the vineyard.

This organic Prosecco DOC Brut is distinguished by aromas of white wildflowers and green apple.

On the palate, the soft bubbles offer a full, slightly tart, and dry sip, perfect for those seeking authenticity and lightness in every glass.

Certified



Corporation

Denomination: Prosecco DOC Treviso

Type: Spumante Brut

Grapes: Glera

Area: Province of Treviso



VINEYARD

Soil type: Alluvial origin

Vineyards age: 6 - 15 years

Training system: Cappuccina

Harvest: Hand-picked



SERVICE

Serving temperature: 8 - 10 °C

Food Pairings: We suggest pairing it with typical vegan and vegetarian dishes. Ideal with risottos and vegetable lasagnas.

CERTIFICATIONS



VEGAN



CELLAR

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

Alcohol content: 11 % Alc./Vol.

Residual Sugars: 8 g/l



TASTING

Colour: Pale straw yellow with greenish reflection.

Olfaction: Notes of green apple and white wildflowers.

Taste: Harmonious, mineral, and full-bodied.