

## PROSECCO DOC

TREVISO

Extra Dry

### WINE NAME

Prosecco DOC

### WINE TYPE

Extra Dry Spumante Wine

### LOCATION OF THE VINEYARD

Piave river area, province of Treviso

### POSITION AND TYPE OF SOIL

The vineyards are located in the renowned Prosecco Doc area in the province of Treviso. They are cultivated on the plain that skirts the river Piave, extending all the way to the edge of the lagoon, where the soil is medium-textured and gravelly. The mild, temperature climate favours excellent winegrowing

### GRAPE VARIETY

Glera

### ALCOHOL CONTENT

11% vol.

### RESIDUAL SUGARS

13 g/l

### ACIDITY

5.5 g/l

### WINE MAKING PROCESS

Cold-pressing of grapes followed by fermentation of must at a controlled temperature

### CAPACITY / BOTTLE SIZE

0.20 lt. - 0.375 lt. - 0.75 lt. - 1.5 lt.



“

We produce this Spumante wine from grapes grown in one of the Prosecco area's finest vineyards

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### COLOUR

Brilliant straw yellow with a fine, persistent perlage

### BOUQUET

One of Ponte winery's best-selling Proseccos characterised by an elegant, seductive bouquet. Delicately fruity, with herbaceous notes of white wisteria and sugary hints of royal gala apple and golden kiwi

### TASTE

Lively and light with a smooth, elegant taste. This wine balances freshness and aromatic qualities beautifully. A fragrant aftertaste of grassy undergrowth comes through on the finish

### MATCHES WITH

It is perfect for every occasion. Ideal served chilled on its own as an aperitif, accompanying light appetizers. A Prosecco that never disappoints, it is also perfect as a base for fresh cocktails. Its characteristic bubblyness livens up any moment of the day. Also, its ability to accompany pizza, whether classic margherita or, above all, modern gourmet versions, should not be underestimated

### SERVING TEMPERATURE

6-8 °C

### STORING TEMPERATURE

Between 15 and 20 °C