



"BUTTERFLY" PROSECCO DOC TREVISO

Extra Dry Sparkling Wine

• PRODUCTION AREA

Grown on the hills of the "Astoria" Estate, at approx. 150 m. above sea level. Vineyards: with an east-to-west and north-to-south orientation, with 3,000/4,000 grapevines per hectare (average age: 8-18 years). Average production: 3/4 kg per grapevine (120/130 q. per hectare).

Grape variety: Glera.

Growing technique: Sylvoz.

• TECHNOLOGY

The grapes are harvested by hand in September, when they have the best chemical/organoleptic properties, and are lightly crushed. The must then undergoes static decantation. Primary fermentation takes place inside steel vats at 18°C with the help of selected autochthonous yeasts. The thus obtained wine remains in contact with the grape skins for a month, then it is cleared and run into pressure tanks, where it becomes sparkling. Secondary fermentation occurs at 16/18°C with the help of selected yeasts and lasts approx. 25/30 days; a further fining process follows, whereby the wine remains in contact with yeasts for 30 days. After bottling, the wine is allowed to age a couple of weeks.

• ORGANOLEPTIC CHARACTERISTICS

Perlage: tiny and continuous.

Colour: light straw yellow.

Bouquet: elegant, clean-cut and fruity for the typical aroma.

Taste: characteristic, pleasantly slightly acid, harmonious.

CHEMICAL CHARACTERISTICS

Alcohol content, % vol. 10.50 – 11.50

Sugars, g/l 13.50 – 14.50

Total acidity, g/l 5.50 – 6.50

• SERVING TEMPERATURE

5 – 6°C, opened at the moment.

• PRESERVATION

Keep in a dry and cool place and far from light and heat sources.

• AS INDICATED IN THE WINE LIST

"Butterfly" Sparkling Wine Prosecco DOC Treviso – Astoria

