

PROSECCO D.O.C.

T R E V I S O E X T R A D R Y

REGION & DENOMINATION

Veneto, Prosecco DOC Treviso

VARIETAL

Glera 85%, Pinot Grigio & Chardonnay 15%

FERMENTATION

Charmat Method

VINIFICATION

Fermentation takes place at a controlled temperature of 16–18 °C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

CHARACTERISTICS

Val D'Oca Prosecco DOC is a crisp sparkling wine bursting with fragrant aromas of white stone fruits, apple, and wildflowers. Crisp and easy to drink, the harmonious taste of bright citrus fruits and soft finish make it perfect as an aperitif, as well as with pasta, fresh seafood, or sparkling cocktail.

PAIRINGS

Excellent with savory focaccia, white meats, sweets.

ALCOHOL CONTENT

11%

RESIDUAL SUGAR

15 g/l

SUGGESTED SERVING TEMPERATURE

40–45 °F

