



SESSANTACAMPI



Prosecco Spumante DOC Treviso Millesimato Brut

Classification: DOC

Grape variety: Glera

Cultivation system: Sylvoz

Features: Martinotti-Charmat method

Alcoholic Content: 11 % by vol.

Colour: light straw yellow

Perlage: fine and persisting

Aroma: a delicate smell reminiscent of green apples and of wisteria and acacia flowers

Taste: slightly soft, balanced, savoury and agreeably crispy and fruity

Food pairings: with its freshness Prosecco Spumante Brut goes well with modern appetizers and light hors d'oeuvres, especially those with fish

Serving Temperature: 8° C

Bottle Pressure: 4.8 bar

Total acidity: 5.6 gr / l

Residual sugar: 7 gr / l