



# Prosecco Doc Treviso Frizzante

# **Denomination**

Prosecco DOC Treviso Frizzante

## Vineyard

100% Glera

### **Production area**

Montello and Colli Asolani (Treviso, Veneto)

# Type of growing

Double arched cane

#### Harvest-time

2nd ten days of September

### Wine-making

Manually picking of grapes, destemming, grapes-cooling and soft pressing. Then primary fermentation and preservation in steel, second fermentation in autoclave (Charmat method) and sterile bottling through micro-filtration.

# Services and matching

Serve at 11-12°C, suitable as aperitif with cheese and vegetarian appetizers, perfect with seasonal wild herbs risotto and scampi or mollusks skewers.