



1528

SALATIN

DOC Prosecco Frizzante



Growing area	Hilly area of the DOC Treviso
Grapes	Glera
Soil	Silty – Clay light texture and varying depth
Training system	Guyot - Sylvoz
Harvest period	First two weeks in September
Vinification	White vinification without the skins, soft pressing
First fermentation	At a controlled temperature with selected yeast
Second fermentation	Charmat method, slow re-fermentation for at least 20 days at a low controlled temperature
Alcohol	11% Vol
Sugar residue	11 - 13 g/l
Total acidity	5,50 - 6,50 g/l
Appearance	Straw light yellow
Perlage	Fine and persistent
Bouquet	Flowery notes and apple, peach, pear persistent scents
Palate	Lightly acid yet harmonious and round. An evident pear flavour
Serving suggestion	Ideal with starters and fish. Surprising with light desserts
Serving temperature	8 - 10 °C
Size	Bottle 0,75 lt

Salatin SRL

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