



SALATIN

DOC Treviso Prosecco Brut



Growing area	Hills 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 45 days at a low controlled temperature
Alcohol	11% Vol
Sugar residue	7 - 9 g/l
Total acidity	5,70 - 6,70 g/l
Appearance	Brilliant straw – yellow with greenish highlights
Perlage	Fine and persistent
Bouquet	A pleasant note of white acacia flowers, with a hint of fruit, mainly pear, and apple not yet ripe
Palate	In the mouth it is fresh and full flavoured, with an appealing acidity on the finish
Serving suggestion	Ideal as an aperitif wine and light, but fine as well as first courses with fish, shell fish, and mussels
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt

Salatin SRL

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