



1528

SALATIN

DOC Treviso Prosecco Extra Dry



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	13 - 15 g/l
Total acidity	5,50 - 6,50 g/l
Appearance	Yellow with greenish highlights
Perlage	Fine and persistent
Bouquet	An explosion of fruit and floreal aromas with persistent and fresh notes of green apple, peach and hints of acacia flowers and jasmine
Palate	The crisp palate is both smooth and sweet, perfectly complemented by a noticeable, lemonish acidity
Serving suggestion	Very good as aperitif, as well as joined to appetizer and first courses fish. It partners too with crème dessert and fresh fruit
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt, Magnum 1,5 lt

Salatin SRL

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