



IGT Colli Trevigiani Verdisio Frizzante



Growing area	Hilly area of Treviso
Grapes	Verdisio
Soil	Silty – Clay light texture and varying depth
Training system	Guyot - Sylvoz
Harvest period	Second and third September week
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	10 - 12 g/l
Total acidity	6,0 - 6,50 g/l
Appearance	Straw yellow with emerald reflections
Perlage	Fine and persistent
Bouquet	Delicate bouquet, unripe fruits scents as green apple and cedar
Palate	It's acid, clean and dry with a good salty intensity
Serving suggestion	Perfect as an aperitif and it matches perfectly with starters and fish first courses
Serving temperature	8 - 10 °C
Size	Bottle 0,75 lt

Salatin SRL

via Doge Alvise IV Mocenigo, 57 - 31016 Cordignano (TV) - tel. +39 0438 995928 - fax. +39 0438 996727
www.salatinvini.com - e-mail: info@salatinvini.com