

## **PROSECCO DOC TV**

Grape Variety Glera (white grape).

Description

A semi-aromatic grape variety that since July 17, 2009 has replaced the "prosecco" denomination. This is to protect the production areas, diversifying the name of the grape from that of the wine. In fact, outside of the DOC and DOCG areas, the wine produced from glera grapes cannot take the name Prosecco. Our reference area is the DOC Treviso, the grapes of this vine is the basis for the production of prosecco up to 85% of the total. There are different types: Prosecco Lungo, Prosecco Tondo, Prosecco Balbi and one other smaller cultivated variety: Prosecco dal Pecol Rosso. Our company mainly cultivates Prosecco Balbi. In this region, this variety is the symbol of modern Venetian viticulture, cultivated for a long time mainly on the hills of Treviso where it finds its ideal habitat; this vine prefers this type of soil, not too dry and it dislikes spring frosts. Our product is 100% Glera grapes. Suitable for natural fermentation in the bottle.

Sensory Notes A brilliant straw yellow color, the nose is aromatic, pleasantly fruity and floral, the taste is pleasant, its scent reminiscent of golden apple, pineapple and acacia flowers. This grape does not age well, it has a low alcohol content, which should be drunk young, possibly the year after harvest.

Pairings

Suitable for an entire meal, vegetable or fish based first courses, white meats and fresh cheeses.

%vol 11°

8/10 °C

Demijohn 15/28/34/54 liters Drum 25 liters Bag i 5/10/

Bag in box 5/10/20 liters