



Prosecco DOC Treviso Extra Dry

Grape Variety: 85% Glera and 15% Blend (Chardonnay, Pinot Bianco and Pinot Grigio)

Area of Origin: Province of Treviso

Denomination: D.O.C. Treviso

Actual alcoholic title: 11% vol.

Residual Sugar: 15-17 g/l

Description: According to the Charmat method, the sparkling process takes place in steel autoclaves in compliance with the rules dictated by the production disciplinary. The result is a young and exciting Extra Dry wine suitable for all occasions.

Bright straw yellow colour and some greenish reflections. With a lively perlage and intense scents of white flowers and golden apple.

The taste is fresh and it is elegant, soft and pleasantly sugary on the palate.

Food pairings: Perfect as an aperitif and with appetizers. It matches very well with fish or vegetables main courses and delicate fish courses.

Serving Temperature: 6-7°C



Available in size 0,20 L - 0,75 L - 1,5 L

Case ean code	Bottle ean code	Capacity	Bot. per case	Cases per euro pallet	Cases per layer	Number of layers
8010719000293	8010719758101	75 cl	6	96	16	6

The product is not intended for children nor for other subjects at risk. Contains sulphites.

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WINES 1881