



PROSECCO BRUT

PROSECCO TREVISO DOC

The grapes for this Prosecco come from the Treviso hills where the Glera variety has always been part of the agricultural community. In this brut version the typical features of moraine soil and the aromatic fragrance given by its closeness to the nearby woods of the Treviso Prealps are greatly exalted.

APPELLATION Prosecco DOC Treviso.

VINTAGE No.

GRAPES Glera 100%.

PRODUCTION AREA Different vineyards in the Prosecco DOC hilly area, north east of Conegliano, in northern Treviso province.

HARVEST First half of September.

COLOR Straw yellow, pale but brilliant, enlivened by its perlage.

NOTES Rich lemon and fresh herbs aromas, with nice bread crust hints, that arrive together to the palate with delicious flavor energy.

TASTE His fine perlage gives a persistent flavor that cleans the palate.

ALCOHOL 11,5% vol

RESIDUAL SUGAR 12 g/l

HOW TO SERVE IT 7-9 °C (44-46 °F), in a sparkling wine flute.



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