

BLU ANATRA

PROSECCO D.O.C. TREVISO

Brut

Varietal: 95% Glera, 5% Pinot Blanc

Production area: Treviso

Altitude: 100m s.l.m

Trellising system: double-arched cane

Terroir: clay soil

Slope and location: flat area

Yield: 180 quintals/hectare

Harvesting period: fine settembre

Alcohol content: 11%

Sugar content: 8 gr/l

Total acidity: 5,6 gr/l

Sulphites: 90 - 110 mg/l

Vinification: in white with soft pressing of grapes

Primary fermentation: settling of the must with selected yeasts at a controlled temperature of 18–19°C. Resting on the fine lees for at least 3 months.

Secondary fermentation: second fermentation in big vats for at least 30-40 days

Tasting profile:



pale straw yellow in colour
fine and persistent perlage



fruity aroma of white peach and yellow apple



balanced and fresh, slightly sapid

Serving temperature: 7-8°C

Wine list name: Prosecco D.O.C. Treviso Brut

Pairings: Ideal as aperitif. Pairs excellently with charcuterie boards with cold cuts and medium-aged cheese.



GABE
tenute



0,75lt