

Cester Camillo

PROSECCO DOC EXTRA DRY TREVISO

One by one the fine silky bubbles of the wine, tells its origin enhancing the fruity aromas and the characteristics of the native territory. Perfect as an aperitif perfectly matches cheese and salami's and risotto's as an entree.

It's versatile character also lends itself to the asian kitchen like sushi and sashimi.

To be served chilled at between 7-9 degrees Celsius.

Area of provenance: Nervesa Della Battaglia TV Italy

Grapes: Glera 100%

Method of Cultivation: Sylvoz

Plant per hectare: 2700 vines per hectare

Vinification: Whole grapes, softly pressed, and static racking of the must for about 8 hours

Sparkling process: Charmat-Martinotti method.
The wine is bottled after second fermentation in steel tanks where the internal pressure increases for a month to around 4.5 atm.

Aspect: Pale straw yellow, brilliant and lively

Aroma: It shows nuances of Mango and Green apples

Palate: Harmonious, elegant and well-structured

Overpressure: Atm. 5.2

Alcohol content: 11% vol.

Sugar Residual: 14 gr/l

Acidity: pH 3.5/ 5,80gr/l

S02: 110 mg/l

Serving temperature 8-10° degrees

Conservation: away from light, in a cool environment (12-18 degrees)

Bottle size: 750ml

