

Cester Camillo

PROSECCO DOC BRUT TREVISO

Pale yellow coloured Prosecco with a very fine and persistent bubble. Elegant and smooth on the palate, the wine hints of rich and intriguing land and recalls the passion and history of a fascinating place.

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 yellow with slightly greenish tints

Aroma: Predominating scent of apples with a consistent and harmonious contour of fresh flowers (wisteria and acacia)

Palate: Dry, no harshness, silky, full of character

Overpressure: Atm. 5.2

Alcohol content: 11% vol.

Sugar Residual: 10 gr/l

Acidity: pH 3.5/ 5,80gr/l

S02: 110 mg/l

Serving temperature 6-8° degrees

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

Bottle size: 750ml

