



## PROSECCO DOC TREVISO BRUT

Fine perlage, delicate but typical aroma, perfectly dry on the taste. A Prosecco brut, challenging and impressive especially when paired with shellfish and sashimi.

.Vinification

Charmat method

.Tasting notes

Colour: bright straw-colored.

Bouquet: fruity bouquet of delicate yellow apple and pear, leads to the varietal aromatic traits.

Taste: gentle to the taste, with crisp fruity hints accompanied by pleasant acidulous notes and light foaming bubbles. Bright palate, dry, elegant with very fine and lively perlage.

.Alcohol content

11% by vol.

.Serving temperature

4°C/40°F

.Serving suggestions

To be enjoyed as an aperitif, with shellfish and fish meal.