



MONTELLIANA



ASOLO PROSECCO
TREVISO FRIZZANTE TAPPO SPAGO
•750 ml

Naturally fermented semi-sparkling wine
suitable for any convivial occasion

• **PRODUCTION AREA**

Vine Variety : 85% Glera | 15% Pinot Grigio/Chardonnay

Production Zone: Province of Treviso

Training System: Cappuccina / Sylvoz

• **TECHNOLOGY**

Harvest Period: the end of August / September

Vinification: White vinification with soft pressing, flotation, and temperature-controlled fermentation, followed by at least 2 months in stainless steel tanks

Refermentation: 25 days

Bottle Aging: 1 month

• **CHEMICAL CHARACTERISTICS**

Alcohol Content: 10,5% vol

Residual Sugar: 11 g/l

• **ORGANOLEPTIC CHARACTERISTICS**

Appearance: Elegant and persistent

Color: Light yellow with green highlights

Palate: Fresh, delicate and fruity

Nose: Fruity, featuring apple and peach with hints of white flowers

• **SERVICE**

Store in a cool place with constant humidity and away from light.

6 - 8 °C just opened

