



MONTELLIANA



MELIORA

PROSECCO DOC TREVISO BRUT
MILLESIMATO
● 750 ml

With the intention of celebrating our territory and the pioneer winemakers of that era, Meliora Prosecco DOC Treviso Millesimato was born obtained from selected, hand-picked grapes from our hills.

• PRODUCTION AREA

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

Production Zone: base of the Asolani hills

Training System: Cappuccina / Sylvoz

• TECHNOLOGY

Harvest Period: September

Vinification: White grapes are gently pressed, flotation and temperature-controlled fermentation follow, with aging for at least 3 months in stainless steel tanks.

Refermentation: 30 - 50 days

Bottle Aging: 1 - 2 month

• CHEMICAL CHARACTERISTICS

Alcohol Content: 11% vol

Residual Sugar: 11 g/l

• ORGANOLEPTIC CHARACTERISTICS

Appearance: Elegant, fine, and persistent

Color: Straw yellow with delicate greenish highlights

Palate: Crisp, fresh and well-balanced

Nose: Fruity, citrusy and white floral notes

• SERVICE

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

6 - 8 °C just opened

