

TERRA DI VITE
TERUZ

FOGLIO2

Brut

PROSECCO DOC TREVISO

COLOR:	Straw yellow with light green reflections. Fine and persistent bead.
BOUQUET:	Delicate and floral.
PALATE:	Floral and dry.
GRAPE VARIETY:	Glera 100%
PRODUCTION AREA:	Vineyard on the plain land.
SOIL:	Light structure, not too deep.
VINEYARD ORIENTATION :	Vineyards on plain land.
TRAINING SYSTEM:	Sylvoz
HARVEST:	Manual harvest, between 10 and 20 September
VINEYARD YELD :	180 q/ha
VINIFICATION:	Soft pressing with pneumatic press and decanting of must. Temperature controlled fermentation (17° - 19° C) with selected yeasts.
FIRST FERMENTATION:	Refinement and rest in steel tanks.
SECONDARY FERMENTATION:	Charmat method, in pressurized steel tanks for about 35 days.
ALCOHOL	11% vol
SUGAR:	9 g/l
FOOD PAIRING:	Light dishes, for the whole meal.
SERVING TEMPERATURE:	Cool to 6° - 8° C shortly before serving it.
STORAGE:	Store in a cool and dark place, do not keep in the fridge for too long.

