

TERRA DI VITE  
**TERUZ**

**PRAUSEI**

Brut

Vino Bianco Spumante

COLOR:	Light straw yellow. Fine and persistent beam.
BOUQUET:	Fruity and complex, apple hints.
PALATE:	Round and delicate.
GRAPE VARIETY:	Glera 100%.
PRODUCTION AREA:	Treviso province
SOIL:	Light and not too deep
VINEYARD ORIENTATION :	Vineyard on the plain land
TRAINING SYSTEM:	Sylvoz
HARVEST:	Manual harvest from 10 to 20 September
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:	Ideal for the aperitif. A versatile spumante wine
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.

