

PROSECCO FRIZZANTE

CHARACTERISTICS

Semi-sparkling prosecco has always been better suited for simple, immediate consumption than the sparkling version. Pale straw yellow with greenish highlights, this wine has a fruity nose with pronounced notes of green apple and hints of peach, accompanied by floral notes of wisteria and acacia blossom. The nose is delicate and fruity. Its piquant crispness makes it the perfect match for shellfish, seafood, delicate fish, herb risottos, smoked salmon canapés, and cheese and spinach crepes. Serve at 10°C.

PROFILE CONTENTS

grape varieties	Glera (Prosecco)
appellation	Denominazione di Origine Controllata Treviso
year of planting	2004/2007
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	sylvoz on upward-trained vertical-trellised vines
yield/hectare	14 t
alcohol content	11.00 vol.%
residual sugar	13 g/l
acidity	5.70 g/l
ph	3.30
pressure	2.5 bar

VINIFICATION

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C. Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.



BOTTLE TECHNICAL INFO

cl. 75 | screw cup

ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560413



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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