



PROSECCO DOC TREVISO EXTRA DRY

Sgàjo

IDENTITY CARD:

Name: Sgajo
Denomination: Prosecco DOC Treviso
Version: Extra Dry
Grapes: Glera 100%
First year of production: 2011
Vintage: 2011
Area: Treviso - Veneto

The Vineyard

Altimetry and exposure: 250 mt. a. s. l. – south exposure
Vineyards age: 6 years
Yield: 180 q./ha
Breeding system: cappuccina
Grape harvest: hand picking

The Cellar

Vinification: in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks.
Volume: 11% vol.
Sugar: 14 g/l

The tasting

Colour: sparkling limpidity, fine and persistent perlage, pale straw yellow
Flavour: fruity with notes of apple, apricot and some banana
Taste: freshness, long and persistent flavour, bitter aftertaste, a very drinkable scent of pear

The service

Food Pairing: Perlage suggests matches with ethnic kitchen based on fresh fish and rice even if, as usual on the Prosecco Land, you can drink it every time!

Label

