

Gentil

Prosecco Doc Treviso Spumante Extra Dry

From young and fresh vineyards, light and gently like only Prosecco can be.
The perfect expression of Prosecco, creamy and fresh, to taste for joy and to share in every moment with friends. Aperitif or meal doesn't matter, just open the bottle and it will end soon!

The Glera Grapes used for the base wine comes only from our younger vineyards, with fresh soils rich in gravels and with a good amount of clay and organic matter. The grapes are hand harvested in the second decade of September, choosing the best moment of balance between the sugar content and the acidity of the berries, which guarantees the freshness of the wine.

After a soft press and a cold settle the juice is ready to start the first fermentation in stainless steel tanks at a controlled temperature of 17-19 °C.

After the first fermentation the wine stays on the fine lees with few rackings and batonage.

In about 5 months, in spring time, the wines from the different vineyards are ready to be blended to obtain the best cuvées and start the second fermentation in the autoclaves with the Charmat Method. Once we obtain the bubbles by natural fermentation the sparkling wine is chilled and rests for about 30-40 days before being bottled, to obtain an extra fine bubble, for a soft and smooth perlage.



ZUCCHERI



QUALITATIVE PYRAMID



PROSECCO DOC Treviso
Vineyards exclusively
in Treviso province

TOTAL ACIDITY

5,3 g/l

TOTAL DRY EXTRACT

16,6 g/l

ALCOHOL CONTENT

11,5 %vol.

* technical analysis may change by single bottling and different vintages

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