

GENTIL

PROSECCO DOC TREVISO SPUMANTE EXTRA DRY

A sparkling wine of extreme pleasantness, with fresh fruity notes and a delightfully sapid and balanced taste. Its light and fine perlage makes it pairable with a wide range of dishes, while also being ideal to enjoy by the glass.

The grapes used for the base are cultivated exclusively in our own vineyards. For this wine, we use grapes from vineyards where acidity is less pronounced, in order to achieve a wine of great balance. We usually utilize the younger vineyards, with a "Doppio Capovolto" (double arched cane) training system for 60% of the production. The remaining 40% is trained in "Sylvoz."

The grapes are hand-harvested once they reach the optimal level of ripeness. Pressing is gentle, and the must, after an initial static clarification, is fermented in stainless steel at 17-19 °C.

Following the first fermentation, the wine is left to rest on its fine lees with very few rackings. After at least 3 months, we proceed with the preparation of the cuvée, followed by the secondary fermentation in the autoclave. This process is carried out with the aid of selected yeasts that enhance the product's typicality, bringing out the characteristic varietal notes. After this phase, the wine remains to settle in the autoclave for 15-20 days before being bottled, ensuring maximum freshness of the aromas and a pleasantly lively taste, balanced by just the right amount of residual sugar that makes it gentle, or rather, "Gentil".



RESIDUAL SUGAR



APPELLATION



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