



# MARCUZZO VINI



## PROSECCO DOC TREVISO FRIZZANTE

Sparkling wine with a pale straw color and greenish reflections. Introducing a harmonious pleasure on the palate, fresh and slightly flavoured sensations of fresh fruit, pleasantly scented with white spring flowers.

**Type of product:** Sparkling white wine

**Alcohol:** 10,5% Vol.

**Production area:** Province of Treviso (Veneto)

**Varietal:** Grape Glera i.g.t. Veneto

### **Agronomic characteristics:**

The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

### **Production process:**

The harvested and destemmed grapes are placed in a tank with a controlled temperature of 10-12 ° C, after 2-4 hours the grape must is separated from the skins, the skins are then softly pressed and the grape must starts its fermentation in stainless steel tanks with a controlled temperature of 18 ° C. Once fermentation is completed the decanted wine rests in a tank for about 2 months. After this period the wine is ready to be put on the market or bottled.

**Food Pairing:** It is a perfect partner with appetizers, bruschetta, crostini and light dishes of both first and second courses of a meal. Enjoy in the pleasant company of friends for lunches and dinners.

**Serving temperature:** 10 ° C

