



ITALY



VENETO

ZHARPI

Designation:	Prosecco DOC Treviso
Type:	Spumante Brut
Grapes:	Glera
Area:	Treviso - Veneto

THE VINEYARD

Soil type:	Alluvial origin
Altimetry and exposure:	50 m a.s.l., south exposure
Vineyards age:	6 - 15 years
Plantation system:	Double-arched cane
Harvest:	Hand picking

THE CELLAR

Vinification:	In white, with fermentation at a low temperature and a second fermentation with Martinotti method (Charmat)
Alcohol by Vol:	11 %
Sugar:	10 g/l

THE TASTING

Colour:	Pale straw yellow with green reflections
Olfaction:	Green apple and wildflowers scents
Texture:	Harmonic, mineral and persistent

THE SERVICE

Service temperature:	8 - 10 °C / 46,4 - 50 °F
Food pairing:	We suggest the pairing with vegan or vegetarian dishes
Best consumed within:	12 - 18 months

