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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg  **PROSECCO**  **DOC TREVISO**  *EXTRA DRY*  **production area**  Veneto Region, province of Treviso.  **Grape varieties**  Glera.  **vinification**  The first fermentation is carried out at 16°C using  selected yeasts, secondary fermentation is carried  out in autoclave.  **Wine analysis**  Alcool: 11% Vol.  Total acidity: about. 5,50 g/l  Sugar content: 17 g/l  **sensory impressions**  Light yellow with greenish reflections.  Elegant scents of green apple complemented with  enveloping citrusy notes.  Fresh, has a balance of acidity and fruitiness,  Teases your taste buds with vivacious mousse.  **serving information**  6-8° C.  **dining accompaniment**  Excellent accompaniment with light meals, especially fish  and seafood-based.  **longevity**  To drink preferably young. |  |