



ANTICHELLO

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

Alcohol: 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.

