

## SAOMÌ - BRUT PROSECCO D.O.C. TREVISO

The perfect choice for a social aperitif



**Origin of vineyard:** vineyards of the Denomination located exclusively in the Treviso area

**Vineyard:** Glera min 85% and other local varieties

**Type of soil:** mixture of clay, silt and cobbles

**Training system:** double-arched cane

**Yield:** 180 quintals/Ha max

**Harvesting period:** September

**Vinification:** the grapes are quickly brought to the cellar and softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. The sparkling process takes place in steel autoclaves at a controlled temperature of 18° for at least 30 days

**Alcohol content:** 11 % vol

**Sugar content:** 8.5 - 9 gr/l

**Total acidity:** 5.5 - 6 gr/l

**Colour:** bright straw yellow

**Perlage:** fine grain

**Bouquet:** hints of flowers and yellow-fleshed fruit, with mineral undertones

**Flavour:** attack in the mouth is definitely crunchy, well balanced between freshness and sapidity, where fruit aromas are enhanced by a good vivacity

**Pairings:** ideal as aperitif, it also pairs perfectly with formal lunches and dinners, especially with fish-based and fresh pasta dishes with vegetables

**Service:** at 6°- 8°C, in a large cup to the release aromas

**Storage:** store in a dark, dry place at a maximum temperature of 18°C

**Type of packaging:** 0,2 ml - 0,75L - 1,5L - 3L

**Fun Facts:** the word Saomì derives from 'sagome', a toponym for the land fragmented into small parcels. The unique characteristics of the terroir in which the vines grow, make it possible to select and vinify the grapes in separate lots, raising the quality and uniqueness of the wine itself

### Awards:



89 points - James Suckling



Effervescent du Monde - Silver Medal



88 points - Decanter 2023