

FRIZZANTE STELVIN PROSECCO D.O.C. TREVISO

The perfect balance between tradition and modernity



Production area: vineyards of the D.O.C. Denomination located exclusively in the Treviso area

Grapes: Glera min. 85% and other local varieties

Training system: Sylvoz and double-arched cane

Yield: 180 q/ha

Harvesting period: September

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

Alcohol Content: 10.5% vol.

Sugar Content: 8 - 9 gr/l

Total Acidity: 5.0 - 5.5 gr/l

Pressure: 2,5 BAR

Colour: pale straw yellow

Perlage: soft and delicate perlage

Bouquet: the nose expresses all the typical features of Glera, light floral and apple fruitiness

Flavour: apple recall, with a light and drinkable taste

Pairings: goes perfectly with aperitifs, fish and shellfish starters or with light delicate first courses

Service: 8 C° in a tulip glass

Storage: store in a dark, dry place

Formats: 0,75L

Fan facts: the Frizzante Stelvin gets its name from its closure, the Stelvin, which consists of an aluminium screw cap that prevents the passage of oxygen into the bottle. This type of closure slows down the evolution of the wine, preserving its freshness, aromas and fragrance to the fullest