



VILLE D'ARFANTA

**PROSECCO
DOC TREVISO
MILLESIMATO - BRUT
COD. 68DT71019**

GRAPE VARIETY

85% Glera, 15% Blend (Chardonnay, Pinot Bianco, Pinot Grigio)

AREA OF ORIGIN

Province of Treviso

DENOMINATION

DOC Treviso

CHEMICAL AND PHYSICAL FEATURES

Actual alcoholic title: 11% - Sugar residue: 8 - 10 g/l

DESCRIPTION

This Prosecco is produced with "Glera" grapes, cultivated in the D.O.C. areas of Treviso province, where the environmental conditions and the soil meet particular quality requirements.

The bottle design is elegant and refined, perfect for unique moments and special occasions. It is advisable to consume it with an appropriate glass, the ideal is a slender tulip-shaped flute that facilitates the oxygenation thus giving off the characteristic and precious aromas of this wine. It's a bright straw yellow wine with some greenish reflections. With a lively perlage, it has good intensity aromas with floral and fruity scents of acacia flowers and yellow apple. The taste is fresh and on the palate, it is pleasant and harmonious.

SERVING SUGGESTIONS

Perfect as an aperitif, with appetizers and light vegetable courses.

SERVING TEMPERATURE

6 - 7 °C

INTENDED USE

The product is not intended for children nor for other subjects at risk. Contains sulphites.

Case can code	Bottle can code
8010719005915	8010719005908
Capacity	Bot. per case
75 cl	6
Cases per euro pallet	Cases per layer
80	16
Number of layers	
5	

