



VILLE D'ARFANTA

PROSECCO
DOC TREVISO
MILLESIMATO - EXTRA DRY
COD. 68DT70019

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: 15 - 17 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. Straw yellow color, extremely clear and bright. The perlage has a fine and persistent grain. The aroma is pleasant, of Golden apple, with notes of grapefruit. On the palate, it is fresh and harmonious.

SERVING SUGGESTIONS

Ideal as an aperitif, it goes well with appetizers, white meats and fish.

SERVING TEMPERATURE

7 - 9 °C

INTENDED USE

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



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|-----------------------|-----------------|
| Case ean code | Bottle ean code |
| 8010719003676 | 8010719000248 |
| Capacity | Bot. per case |
| 75 cl | 6 |
| Cases per euro pallet | Cases per layer |
| 80 | 16 |
| Number of layers | |
| 5 | |