

PHOJA

Prosecco D.O.C. Treviso

Frizzante

This wine is made from 100% Glera grape grown on the soft hills of the Coletti vineyards. Glera enjoys the ideal habitat of the clay-laden earth, with a subsoil of marine sandstone that is common to this part of the country. This type of soil is particularly beneficial to the grapes, which do not suffer from dryness during critical periods but instead become notably enriched with noble acids, rich aromas and a good minerality.

*The **color** is a brilliant, light straw yellow with nuances of green, while the perlage is very fine.*

*The **bouquet** of whites flowers is elegant, fresh with fine tropical fruits flavors and this wine develops a light aroma of Mediterranean spices*

*The **flavor** reflects the fruity bouquet with less pressure than Prime vide.*

Winemaking method:

Harvest by hand, grape selection in the vineyard, destemming and grape crushing, gentle pressing over a period of 4 hours no additives, fermentation in stainless steel tanks,, minimal use of sulfur, aging on the yeast. Second fermentation in autoclave (special tank that supports pressure) for 2 or 3 month and bottling

Variety: 100% Glera / vines (15 years)

Date of the grape harvest: September 15

Alcohol level: 11,% by vol.

Sugar content: 10 grams per liter

Total acidity: 5 grams per liter

Service

Serve at a temperature between 8 and 10° C.

Suggestions

Perfect with a classic Italian aperitif, and is great with ham and melon or with a large variety of salads

