



PROSECCO DOC TREVISO

Daziér - Brut

Dedicated to the tax man, in the local dialect "Daziér" (from the Italian "daziere") who collected the wine taxes up to the 1970s

This is the brut version of the Prosecco DOC Treviso, where, despite the low residual sugar, we find harmony, olfactory finesse and gustatory pleasure. Look for the fruity hints of green apple and peach, and floral notes of rose and acacia.

TECHNICAL DATA

AREA OF ORIGIN	Province of Treviso
VARIETY	Glera (known as Prosecco)
TRAINING SYSTEM	Modified Cappuccina
HARVEST PERIOD	From mid september
FERMENTATION	Off the skins with soft pressing
REFERMENTATION	Using select locally sourced yeasts at a controlled temperature for 30 days
OR "PRESA DI SPUMA"	
METHOD	Charmat - Martinotti
PERLAGE	Fine and persistent
COLOUR	Pale straw yellow
AROMA	Fresh, aromatic, harmonious
SERVING TEMPERATURE	6 - 8 °C

ANALYTICAL DATA

ALCOHOL	11%vol
SUGAR RESIDUE	9 g/l
TOTAL ACIDITY	6,0 g/l
DRY EXTRACT	> 16 g/l
PRESSURE AT 20°	5 bar

AVAILABLE SIZES

Bottle 0,75 l



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