



## PROSECCO DOC TREVISO

### Santol - Extra Dry

Dedicated to the Godfather: in dialect "Santol", he who accompanies you along the path of life.

This is the classic version of the DOC Prosecco. Its provenance is strictly from within the Province of Treviso. Classic by definition, this version is unpretentious and highly drinkable with subtle aromas and a pleasant flavour. This sincere, light and crisp wine is the perfect accompaniment for any occasion.

#### TECHNICAL DATA

Province of Treviso  
 Glera (known as Prosecco)  
 Modified Capuccina  
 From mid September  
 Off the skins with soft pressing  
 Using select locally sourced yeasts at a controlled temperature for 30 days  
 Charmat - Martinotti  
 Fine and persistent  
 Pale straw yellow  
 Fresh, aromatic, harmonious  
 6-8 °C

#### ANALYTICAL DATA

11% vol  
 15 g/l  
 5,5 g/l  
 > 15 g/l  
 5 bar

#### AVAILABLE SIZES

Bottle 0,75 l



AREA OF ORIGIN  
 VARIETY  
 TRAINING SYSTEM  
 HARVEST PERIOD  
 FERMENTATION  
 REFERMENTATION OR PRESA DI SPUMA  
 METHOD  
 PERLAGE  
 COLOUR  
 AROMA  
 SERVING TEMPERATURE

ALCOHOL  
 SUGAR RESIDUE  
 TOTAL ACIDITY  
 DRY EXTRACT  
 PRESSURE AT 20 °C

