



*le Mesine*



## Sparkling White Wine D.O.C. Treviso

**PRODUCTION AREA:** north of Treviso

**GRAPES:** 100% Glera (traditionally known as Prosecco)

**VINIFICATION:** white vinification with soft pressing

**SECOND FERMENTATION:** 30 days in autoclave, Martinotti-Charmat method

**COLOR:** bright straw yellow

**ALCOHOL CONTENT:** 11% vol.

**PRESSURE:** 2,5 atm (average value at 20°C)

**RESIDUAL SUGAR:** 10 g/l

**SERVING TEMPERATURE:** 6/8°C

**STORAGE:** keep away from direct light and heat sources at a temperature of 15/20°C, preferably in an upright position. Do not store in the fridge long term.

**PAIRINGS:**



### *Description*

White sparkling wine with fragrances of white fruit and flowers.

Balanced and intense taste.

Fine and intense perlage.

It is a versatile wine that pairs with every course of the meal.