



MONTELVINI

Plumage Collection

PROSECCO DOC TREVISO

Extra Dry



Typical of the Treviso region, the Glera grape is one of the most ancient: it has been highly prized since the Roman era. The Glera bunch is large, sparse, with multiple stalks and golden-yellow fruits.

The Winemaking Process

The Glera grapes mature toward the end of September. After a soft pressing the must is fermented at a controlled temperature, using selected yeasts.

After fermentation, the wine is filtered and stored, then re-fermented in an autoclave, with the addition of liquer de tirage, at a temperature of 16 degrees Celsius. Once the sparkling wine has been obtained, it is chilled to -4 degrees Celsius and left in contact with the lees. Once the refining process has been concluded, the product undergoes isobaric filtration in a second autoclave, and then it is bottled.

The Wine

The wine is straw-colored with a fresh, intensely fruity aroma that recalls acacia flower, wisteria, wild apples and mountain honey.

The perlage is subtle and persistent. It pairs well with seafood, white fish and shellfish; it is also excellent as an aperitif.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.50
SUGAR G/L	15.00
SO ² MG/L	130
ATM. PRESS.	5.20
CONTENTS	0,75 L

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
BOTTLE	290	97,2	97,2	1,5	0,75	8013651021197	-	-	-	-
PACKAGING	296	298	200	9,4	4,5	8013651021203	-	-	-	6
PALLET	1630	1200	800	780	360		16	5	80	480