



MONTELVINI

Master Collection

PROSECCO TREVISO DOC SPAGO *Frizzante*



Produced from carefully selected grapes is the Italian Glera, known as Pulcinum in ancient Rome. Glera is characterized by sparse bunches with multiple stalks and a medium-sized fruit that ranges in color from green to golden, with a waxy skin and medium trefoil leaf.

The Winemaking Process

The grapes are harvested early in order to respect their acidity and aroma. Then the must is separated from the skins by a gentle pressing, cleaned for static settling, and fermented at a controlled temperature with selected yeasts that preserve the aroma. After fermentation, there follows a refining process in steel containers until its effervescing process in an autoclave.

The Wine

Sparkling Prosecco DOC is a simple, direct wine.

Pale, straw color with aromatic notes, its bouquet is subtle and delicate and well-supported by an appropriate richness and freshness on the palate, where all of its fruity and floral sensations reemerge. It is suitable for any time of day, excelling both as an aperitif and an accompaniment to fish hors d'oeuvres and risottos. This type of wine is also a good alternative to still wines.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.50
SUGAR G/L	13.00
SO ² MG/L	110
ATM. PRESS.	2.50
CONTENTS	0,75 L
BOTTLES PER CASE	6