



PROSECCO SPUMANTE BRUT DOC TREVISO

“VIGNA NUOVA”

Jewel among the sparkling wines of Azienda Agricola Rive della Chiesa the Prosecco Brut DOC Treviso is prepared with only the best Glera grapes harvested by hand in the estate's vineyards. Thanks to a scrupulous selection made during the harvest this wine represents the perfect marriage of the pleasantness (and "youth") of Glera vine quality, the alcoholic strength and the extract that only a soil, so rich in mineral components like the Montello hills, can give to the grapes. After a maceration carried out at a strictly controlled low temperature the wine ferments at 14°C for about two weeks in stainless still tanks. Its qualities are due to the selected yeast that harvest by harvest the estate choose. Prelude to all this is a severe management of the vineyards and of the production per hectare. The taste remind to the Golden apple, exotic fruits and withered wild flowers. Great concentration with a unexpected long finish. Thanks to its solid structure it is perfect with all through the meal and it can "dare" accompaniments with great specialities.

Product features:

GRAPES: Glera 100%

VINEYARDS' NAME: different vineyards situated in different parts of the estate

VINEYARDS' CHARACTERISTICS: North-South position; 150 metres above sea-level; hilly red soil, typical of Montello's area.

HARVEST TIME: From beginning of September

RETURN PER HECTARE: 150 quintals

DENSITY: 2.000 plants per hectare

MEDIUM AGE OF THE VINEYARDS: 18 years

TEMPERATURE OF FERMENTATION: 18°C in steel tanks with automatic temperature control system

DURATION OF FERMENTATION: 2 weeks

CHARACTERISTICS OF THE GRAPES: Sugar: 16,5 % Total acidity: 6,50 gr./l pH: 3,25

BOTTLING -CHARACTERISTICS OF THE WINE: Alcohol: 11 % Total acidity: 6,40 gr./l pH: 3,20 Residual sugar: 12 gr/l

