



## PROSECCO BRUT "Rechsteiner Sparkling Wines"



GRAPE:	Prosecco
APPELLATION:	D.O.C. Treviso
VINTAGE:	2018
PRODUCTION AREA	Piavon di Oderzo
SOIL CHARACTERISTICS:	Clayey
TRAINING SYSTEM:	Sylvoz (4.5000 plants/ha)
HARVEST TIME:	Beginning of September
WINEMAKER NOTES:	Soft pressing of the grapes fermentation at a checked, constant temperature of 15-16°C Refermentation in steel pressure tanks <i>Charmat Method</i>
MATURATION:	3 months in steel tank
TASTING NOTES:	
Colour:	pale straw yellow
Nose:	fruity nose with hints of apple and pear
Taste:	sparkling fresh with a pleasant fruity taste

### ANALYTICAL VALUES:

Alcohol:	11,5%Vol.
Total acidity :	6,6 Gr/Lt
Residual sugar:	12,0 Gr/Lt

FOOD RECOMMENDATIONS:	aperitif, fruity desserts
SERVING TEMPERATURE:	6-8°C

### ADDITIONAL INFORMATION:

Fresh & fruity, the Prosecco Spumante is a sparkling drinking pleasure that accompanies tasty appetizers, fruity desserts and it is indispensable in any celebrating moment.

From the vintage 2009 our Prosecco is included in the new DOC Area delimited by the 9 provinces of : Trieste, Gorizia, Udine, Pordenone, Treviso, Padova, Belluno, Vicenza, Venezia, in order to control the regional quality of the product and avoid false imitations.

The Rechsteiner Prosecco Spumante Brut won a Silver Medal at the Decanter International Competition 2017.