



PROSECCO SPUMANTE DOC TV



TYPE OF VINE: Glera

AREA OF PRODUCTION: Castello Roganzuolo e San Fior

TERRAIN: Average clay soil

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m

HARVESTING: 15th September to 10th October

VINIFICATION: Gentle pressing, draining of the Must juices with selected yeasts under controlled temperature.

EFFERVESCENCE: In autoclaves by the Charmat method at approximately 17°C. for a period of 40 days.

CHARACTERISTICS: Straw yellow in colour. It expresses itself through creamy and enduring bubbles and a generous fruity note of apple, acacia, citrus and almond, typical of the vine.

MATCHING: Ideal as an aperitif, and is even suitable as an accompaniment to spring vegetable dishes in risottos and savoury pastries. Can also accompany moderately sweet pastries.

SERVING TEMPERATURE: Serve at 6 – 8 °C.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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