



STILL PROSECCO DOC TV



TYPE OF VINE: Glera

AREA OF PRODUCTION: Castello Roganzuolo e San Fior
119m.s.l.m

TERRAIN: Medium textured soil

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.80m x 1.25m

HARVESTING: 15th September to 10th October

VINIFICATION: Gentle pressing, draining of the Must juices
and fermentation using selected yeasts at controlled temperature.

CHARACTERISTICS: Light straw yellow colour, fresh bouquet
with fruity and floral aromas. On the palate it is well structured,
dry and tasty with a light fruity and harmonious aftertaste.

MATCHING: Goes well with various hors d'oeuvres including
fish, light soups and white meat.

SERVING TEMPERATURE: Between 8 – 10 °C.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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