

TUTELA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Prosecco

TUTELA PROSECCO TREVISO DOC

REGION: Treviso

VARIETAL: Glera Grape

Tutela is produced with the "Glera" grape variety, native to the Treviso area. In this countryside there are the best soils and climate conditions that produce a wine with unique characteristics.

SOILS: The vineyards are planted on alkaline sandstone with a good amount of stone composition.

WINE ANALYSIS: pH 3.28, Total acidity 5.8 g/l, Residual Sugar 16 g/l, Gauge pressure 5.5 bar

WINEMAKING: Gentle pressing of the grapes to extract only the free-run juice from the heart of the berry. Then the juice is left to settle in stainless steel tanks and after approx. 14 hours the limpid part of the must is separated from the deposit and fermentation starts. The vinification process takes between 14-19 days in stainless steel vats and controlled temperatures. The sparkling process is made with Charmat method in steel autoclave in compliance with the regulation of the region. This produces an extra dry young wine perfect for all occasions.

NOTES: The wine demonstrates a bright yellow color, with some greenish hints; the nose is pleasant and fruity with good intensity. It shows fresh fruit on the palate with a harmonious balance.

SERVE: Serve Chilled

