



# TENUTA BARBON

1898

## Prosecco Frizzante DOC Treviso

### TASTING NOTES

Colour: bright-pale yellow, fine perlage  
Aroma: slightly fruity with scents of flower  
Flavour: dry and harmonious

### AGRONOMICAL DATA

Grape varieties used: Glera  
Production area: Villorba (TV) - Italy  
Altitude: 30mt on the sea level  
Soil: pebbly, gravel, loosened grounds of alluvial nature, rich in limestone  
Training system: Sylvoz  
Vine density: 3000 plants per hectare  
Production rate q.li/ha: 180 q.li  
Harvest: end of August, beginning of September all vines are harvested by hand

### ENOLOGICAL DATA

Pressing: soft press of grapes  
Production technique: Charmat method  
Fermentation: settling of must with fermentation in controlled temperature at 16 °C  
Refinement: on the lees for 2 months  
Ripening length: 30 days in bottles before commercialisation

### ANALYTICAL DATA

Yield of grapes: 75%  
Dry extract: 18,00 gr./lt  
Total acidity: 5,80 gr./lt  
Ph: 3,15  
Residual sugar: 12,00 gr./lt  
Developed alcohol: 11%

### PAIRINGS

Delicious as an appetiser and with starters. It is excellent with fish-based dishes and is perfect throughout the entire meal. Serving temperature: 6-7 °C

Storage: to be kept in dry, cool places away from heat  
Formats: 750 ml



Certification: V Label Italia s.r.l.

