



TENUTA BARBON

1898

Prosecco Spumante Extra Dry DOC Treviso

TASTING NOTES

Colour: pale yellow with a fine and persistent perlage
Aroma: fruit, flower notes
Flavour: smooth, fresh and fragrant with a smooth perlage

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: 160-170 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 3 months
Ripening length: 30 days in bottles before commercialisation

ANALYTICAL DATA

Yield of grapes: 75%
Dry extract: 18,50 gr./lt
Total acidity: 6,00 gr./lt
Ph: 3,15
Residual sugar: 14,00 gr./lt
Developed alcohol: 11,5%

PAIRINGS

Delicious as an appetizer, with starters, or with fresh vegetable risottos, fish and white meat main courses, as well as creamy cheeses. 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.

