



MONTELVINI

Master Collection

PROSECCO TREVISO DOC *Brut*



Prosecco is a delicate, refined wine that is characterized by its aromatic quality and its freshness, above all after secondary fermentation following the Martinotti method. The secondary fermentation enriches the wine's fruity aromas.

The moderate structure of this sparkling wine leaves space for a subtle, gently persistent perlage that provides vivacity, and tickles the taster's palate.

The Winemaking Process

The harvest is followed by a gentle pressing and cold settling of the must. The primary fermentation takes place in steel tanks at controlled temperature of 18-19 degrees Celsius, using selected yeasts. The wine is kept on its lees for about three months, and, after having made it clear, it is put into an autoclave for secondary fermentation. After bottling, it is left to rest for 4-6 weeks before being put on the market.

The Wine

A bright straw color with a subtle but persistent fizziness. The taste is well-balanced, with an acidity that highlights the aromatic freshness, resulting in a very pleasant taste. It is a fresh, young wine that is extremely versatile, ideal for a modern, light cuisine or as an aperitif. It is particularly suited to a variety of cocktails, and it is a good accompaniment to various appetizers, white meat and fish in general.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.80
SUGAR G/L	10.00
SO ² MG/L	110
ATM. PRESS.	5.20
CONTENTS	200 ML
BOTTLES PER CASE	24