

# CALINI



## PROSECCO DOC TREVISO

### Winemaking

In early September, Glera grapes are harvested and selected by hand. After dripping and refrigeration of the must, the wine is fermented at controlled temperatures for 8-10 days. Secondary fermentation is done in stainless steel tanks.

### Tasting Notes

The colour of this sparkling wine is pale straw-yellow, while the perlage is fine and persistent. Bouquet is fresh, and fruity, with delicate notes of green apple and exotic fruits. Taste is elegant and distinctive. The wine has a pale straw-yellow color, with a consistent perlage. The wine has a fresh, fruity bouquet, with delicate notes of green apple and exotic fresh fruits. It has an elegant and distinctive taste.

### Overall Impression

Outstanding quality and value for one of Italy's fastest-growing wines.

### Food Pairing

Excellent as an aperitif, but ideal for any meal, like appetizers, seafood, mixed salads, white meats and light cheese.

**Country:** Italy  
**Appellation:** DOC  
(Denominazione di Origine Controllata) Treviso – Sparkling wine

**Oak:** No

**Stainless Steel:** 100%

**Varietal:** 100% Glera

**T.A.:** 6.20 g/l

**PH:** 3.12

**Tank Aging:** 100% Stainless Steel

**Alcohol:** 11.25 %

**Best Within:**  
3 years after vintage

**Serving Temperature:**  
65°

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