

SALATIN PROSECCO D.O.C. TREVISO EXTRA DRY

THE VINEYARD

Since 1528 OUR ROOTS, OUR PHILOSOPHY Our winery is deeply rooted in its territory, considering that the Salatin family dates back its origins since 1528. The winery, located in Villa di Villa in the North East of Italy, owns 50 hectares of different vine varieties both in the Valdobbiadene and Treviso areas. We have turned into organic since 2016. Our mission is to make the very best of our grapes and terroir, allowing them to fully express their natural potential. Our faith in sustainable viticulture engages the work in vineyards as well as good vinification practices and energy supply.

TASTING NOTES

Colour: Yellow with greenish highlights. Fine and persistent perlage.

Bouquet: An explosion of fruit and floreal aromas with persistent and fresh notes of green apple, peach and hints of acacia flowers and jasmine.

Palate: The crisp palate is both smooth and sweet, perfectly complemented by an noticeable, lemonish acidity.

Food Pairing: Very good as aperitif, second alone as well as joined to appetizer and first courses fish. And it partners too with cyme sweets and fresh fruit.. (Serve 6-8°C)

Cellaring:

TECHNICAL DETAILS

Variety: Prosecco (Glera) 100%

Vintage:

Region:

Alcohol: 11.5%

Maturation: Destemming followed by soft pressing. Fermentation at a controlled temperature (18 - 19 °C) and maturation in stainless steel tanks. Fermentation in autoclave at 15 / 16 degrees Celsius (Charmat Method)

AWARDS :

- The Prosecco Masters 2018 Silver - Falstaff 89 points