

# CAMPO DEI SASS PROSECCO TREVISO DOC EXTRA DRY

CERTIFIED-ORGANIC WINE



0,75 l

**Production area:** to the north of Treviso, on the alluvial plains below the Montello hill (around the winery in Belvedere). Glera grapes are the most widely planted variety and yield excellent sparkling wines.

**Grape variety:** Glera

**Grape harvest:** hand picked into boxes at the end of September.

**Wine-making technique:** white vinification with a part of cryomaceration. First fermentation occurs at controlled temperature after selected yeasts are added to the wine. The wine becomes bubbly inside low-temperature pressure tanks.

**Taste, Colour and Aroma:**

*Bubbles:* rightly evanescent, with a fine and persistent perlage.

*Colour:* pale straw yellow with greenish shades.

*Aroma:* fruity, with a good intensity and a rich scent of fruits, especially apples, lemons and grapefruit. It has a pronounced aroma of wisteria in bloom and acacia flower.

*Flavour:* fresh and with a good structure, it is harmonious and pleasant to the palate.

**Serving suggestions:** excellent as an aperitif, it is a commendable choice for the entire meal and goes particularly well with risotto, vegetables in season, fried food in general and fish-based courses.

**Serving temperature:** 6-8°C / 43-46°F

**Storage:** store in a cool place away from light

**Alcoholic content:** 11.0% vol

**Residual sugar:** 13 gr/L



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**CASE PAOLIN**  
VIGNAIOLI DI NATURA