



ALNÈ - EXTRA DRY PROSECCO D.O.C. TREVISO

The quintessential Prosecco

Production area: vineyards of the Denomination located exclusively in the Treviso area

Grape: Glera min 85% and other local varieties

Training system: Sylvoz, double-arched cane

Yield: 180 q/ha max

Harvesting period: September

Vinification: the grapes are quickly brought to the cellar and softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. The sparkling process takes place in steel autoclaves at a controlled temperature of 18° for at least 30 days

Alcohol content: 11% vol.

Sugar content: 14.5 - 15 gr/l

Total acidity: 5.5 - 6 gr/l

Color: bright, straw yellow

Perlage: fine grain

Bouquet: notes of fruit salad, accompanied by a pleasant floral bouquet

Flavour: it gives a pleasant balance with a slight residual sugar, giving a harmonious and smooth feeling

Pairings: in the mouth the wine gives a pleasant balance with a slight residual sugar, giving a harmonious and smooth feeling

Service: 6° - 8°C, in a large cup to the release aromas

Storage: store in a dark, dry place

Formats: 0,75L - 1,5L e 3L

Fan facts: the term *Alnè* is identified with "source of water". It is the place of the first settlements of the population of Vidor, thanks to the presence of a source of water at the foot of the hills

Awards:

VINETIA 3,5/4 rosoni - Guida Vinetia 2024, AIS Veneto



Wine Channel Best Italian Wine Selection 2023