

# PROSECCO BRUT MILLESIMATO

## D.O.C. TREVISO



### TECHNICAL DATA

- **Wine:** Prosecco D.O.C. Treviso Millesimato
- **Variety:** 100% Glera
- **Region:** Veneto
- **Harvest:** first decade of September
- **Residual sugar:** 9,7 gr/l
- **Serving temperature:** 4-6 °C
- **Alcohol:** 11%
- **Minimum production:** 15.000 bottles
- **Bouquet:** williams pear, apple, white spring flowers
- **Flavour:** smooth and balanced
- **Pairings:** risotto with sausage and radicchio treviso, salami, young cheese.
- **Available Size:** 0,75lt
- **Price for MOQ (1 pallet, 576 bts):** €3,90 per bottle

### Curiosity

The most **crispy** and **vigorous** typology of Prosecco DOC.

The Brut is the best Prosecco for **pairings**, it could be combined with an enormous variety of different dishes.

The great **2020** vintage, characterized by the perfect quantity of precipitation in June and a particularly dry climate in July and August, has given us grapes of excellent quality in which the typical fruity flavours were developed. The first nose reveal the classic william pear and apple perfume, matched by delicate white spring flowers aromas.

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|--------------------------------|----------------------------------|
| ▸ Custom code:<br>W30022041093 | ▸ Gross weight case:<br>9,25 Kg  |
| ▸ Bottles per case: 6          | ▸ Gross weight pallet:<br>910 Kg |
| ▸ Case: 20,4x29x30 cm          | ▸ Type of pallet: EPAL           |
| ▸ Case per pallet: 96          | ▸ 80 x 120 cm                    |
| ▸ Case per layer: 16           | ▸ Height: 188 cm                 |
| ▸ Layers per pallet: 6         |                                  |
| ▸ Bott pallet: 576             |                                  |