



**SCOLARI**  
*Vignaioli dal 1929*



*Sparkling line*

## PROSECCO

TREVISO DOC - EXTRA DRY

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<b>GRAPE VARIETY</b>	Glera
<b>SOIL</b>	Typical Marca Trevigiana zones
<b>HARVEST</b>	Hand-picked in late September
<b>WINEMAKING</b>	The Glera variety ripens towards the end of September. The grapes are soft pressed and fermented in steel at controlled temperature. Second fermentation occurs in a pressure tank, followed by maturation on the lees at low temperatures
<b>CHEMICAL ANALYSIS</b>	Alcohol: 12 % vol Residual sugar: 15 g / L Total acidity: 6 g / L
<b>COLOUR</b>	Straw yellow
<b>NOSE</b>	Fresh and intensely fruity, with echoes of acacia, wisteria, wild apple, mountain honey
<b>FLAVOUR</b>	The palate is soft and fresh, with a delicate, lingering perlage

### PAIRINGS and SERVING TEMPERATURE

The star of the aperitif scene, perfect with fish dishes, cured meats, pasta and risotto. Excellent with white meats. Serve at 7°C.

### DID YOU KNOW...?

In 2009, to put a stop to worldwide imitations dishonestly using the Prosecco name, Italy decided to protect and regulate the brand through the creation of two consortia: Prosecco DOC and Prosecco DOCG. At this time, it was also decided to change the name, which has become Prosecco a Glera.