



Terrae
d'Argilla

PROSECCO
D.O.C.

DENOMINAZIONE DI ORIGINE CONTROLLATA

EXTRA DRY
TREVISO

SENSORY PROFILE

The color is straw yellow with greenish reflections, the sparkle is lively and persistent, abundant and evanescent foam, good structure. The bouquet is completed with hints of Golden apple. The smell is fragrant and fruity with fresh notes of white peach and jasmine, gently reminds the floral scents with sweet nuance of acacia flowers. The taste is delicately lovable and with slight hints of exotic fruits that culminate also in a decidedly sapid aftertaste.

RECOMMENDED COMBINATIONS

Sparkling wine great for cocktails, appetizers and snacks, perfect with fried fish, zucchini flowers tempura and with finger food in general. Recommended for tasting intense flavor and firm cheese, served with spicy mustard, chutney sauces and honey. Superb if served with not creamy cakes and dry pastries. Ideal combination with Pandoro and Panettone.

GROUND COMPOSITION

The vineyard cultivations are grown in a land composed by medium mixture clay with a predominance of not-homogeneous alluvial clay layers, rich in carbonates.

VINEYARD

The production area is the one in Treviso DOC, in the sweet countryside just few steps from the historic center of Treviso, in the heart of the Fabulous Marca Trevigiana. The vine species are Glera 100%. The rows are oriented in direction north-south, grown in a sylvoz plain, an ideal cultivation for the conformation of the ground which ensures fruits with aromatic sensations, acidity and flavor, hallmarks of the Terrae d'Argilla Prosecco DOC Extra Dry.

GRAPE-HARVEST

The grape-harvest is done by hand in the first half of September, selecting only the best grapes.

WINE-MAKING AND PERFECTING

The best grapes, carefully selected, are de-stemmed and left to rest for 5-10 hours at a controlled temperature of 10-12 ° C (cold maceration process), through this process, the must (new wine) is enriched by substances released from the peel that increase and enhance the fragrance and flavor. The primary fermentation also takes place at a controlled temperature with the aid of selected yeasts, while the appearance of froth, second fermentation, takes place in autoclaves at low temperature. Thanks to this process, the pleasant and persistent feelings of flowers and freshly picked fruit, typical of the Trevigiana glera (Trevigian's vines), are guaranteed.

The sparkling process is the Martinotti method.

BOTTLE, CONTENT AND PACKAGING

Bottle in special format "Monterossa" 75 cl. Cases of 6 bottles.