



CASA COSTE PIANE di FOLLADOR LORIS - VIA COSTE PIANE, 2 - 31049 S. STEFANO DI VALDOBBIADENE (TV)
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Prosecco - Doc Tv

Sparkling... Naturally

0.75 l – crown cap

ALCOHOL: 11% vol.

RESIDUAL SUGAR: 1 g/l

Total SO₂: 48 mg/l

ACIDITY: variable, depends on the vintage, often below 5 g/l

Prosecco DOC TV is produced from Glera grapes using a vinification process where there is no contact with the skins, it starts with a soft pressing of the grapes to create the "free-run" must, the best kind of must, which is then cleaned through a process of "decantation".

After being left to ferment for approximately 15 days and having been skilfully racked several times, the wine takes on an elegant fragrance and a perfect organoleptic balance.

The winter period is key to the filtration and for obtaining a clear wine, keeping all the microbiological characteristics, the yeasts and the good bacteria intact.

The wine stabilises and during the following spring the bottling process enables the yeasts, that are naturally present in the wine, to activate the natural and spontaneous second fermentation in the bottle, resulting in a perfectly harmonious, low acidity and extremely drinkable wine.

GOES WELL WITH: "whatever you like".

HILLY REGION, CLAYEY, MARLY SOIL, OF MORAINIC ORIGIN.

ANCIENT VINEYARDS (MANY OF THE VINES ON THE PLOT ARE AS OLD AS 80 YEARS OLD).

NO HERBICIDES, VAST MAJORITY OF THE PRODUCTION PROCESS IS MANUAL, PHYTOSANITARY TREATMENTS EMPLOYED WITH LOWEST POSSIBLE ENVIRONMENTAL IMPACT.