

Wines *beyond* borders



Prò

GRAPE VARIETY: Glera

YIELD: 18.000 Kg/He.

TRAINING SYSTEM: Sylvoz.

HARVEST: mechanical.

VINIFICATION: fermentation at controlled temperature.
Charmat method for sparkling.

RESIDUAL SUGAR: 5 g./l.

COLOUR: straw yellow with fine perlage.

BOUQUET: typical hints of the vine, fruity and fresh, scents of yellow apple.

TASTE: elegant, pleasant and fresh, well balanced.

FOOD COMBINATION: excellent as aperitif. Suitable to a light cuisine. Perfect with fish appetizes and delicate courses.

SERVING: best served at temperature of 7-8°C.

STORAGE AND AGEING: enjoyable one year after the harvest.


TENUTE
TOMASELLA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

TENUTE TOMASELLA - via Rigole, 103 - 31040 Mansuè (Treviso) - Italy

awards

