

Wines *beyond* borders



Prò

GRAPE VARIETY: Glera

YIELD: 18.000 Kg/He.

TRAINING SYSTEM: Sylvoz.

HARVEST: mechanical.

VINIFICATION: fermentation at controlled temperature.
Sparkling with Charmat method.

RESIDUAL SUGAR: 16 g./l.

COLOUR: straw yellow with fine perlage.

BOUQUET: fruity, fresh, recollection of yellow and green apple,
banana and pear.

TASTE: elegant, pleasant and fresh with a well rounded fullness.

FOOD COMBINATION: excellent as aperitif, as well as with fish
starters and light dishes.

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

STORAGE AND AGEING: best tasted within a year after the
harvest.


TENUTE
TOMASELLA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

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

awards

