



Wijnfiche

Salatin – Brut Treviso DOC Prosecco Italy (PROSECCO) –

Domain

Salatin

This vineyard has been used to make wines since the 15th century. The vineyard covers an area of 44 hectares and is situated in a hilly area on the eastern border of the famous DOCG Conegliano Valdobbiadene, 60 km North of Venice.

Vinification

The grapes are gently pressed, after which the alcoholic fermentation takes place with selected yeasts. The second fermentation, via the Charmat method, takes 45 days at a low, controlled temperature. The residual sugar is between 8 and 9 g / L.

Taste

This prosecco has a straw yellow color with green hues. The bouquet reveals aromas of pear, green apple and acacia. The palette gives us a lot of freshness and also some body, together with a pleasant acidity in the final.

Food pairing

Shellfish | Shellfish - sea mussels | Crustacea | Aperitif

General information

Type: Sparkling wine

Grape varieties: Glera (100%)

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 6-8 °C

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