



CANTINA  
**LA SALUTE**  
UNDE ORIGO INDE SALUS

*Millesimati*

**VENTUNO**

PROSECCO EXTRA DRY  
SPUMANTE DOC TREVISO

*Perfect with light hors d'oeuvres, all kinds of fish, deep fried fish, and delicately flavoured first courses.*

*Serving temperature: 6 - 8 °C*

#### SENSORY CHARACTERISTICS

A delicate, lightly aromatic bouquet with a characteristically sapid, fresh and elegant flavour.

#### TECHNICAL DATA

*Area of origin:* Ponte di Piave, Monastier, Zenson di Piave & San Polo di Piave

*Variety:* 100% Glera

*Training system:* Cappuccina & Sylvoz

*Harvest period:* First half of September

*Yield Kg grapes per ha:* 14,000 kg

*Vinification:* Off the skins using soft pressure

*First fermentation:* At a controlled temperature with select yeasts

*Presatura di spuma:* 25 - 30 days using the Charmat method in horizontal autoclaves

*Maturing:* On the yeasts for 45 days

*Alcohol:* 11% Vol.

*Sugar residue:* 14.00 - 15.00 g/l

*Total acidity:* 5.50 - 6.00 g/l

#### AVAILABLE SIZES

Classica 0.75 Litres | Magnum 1.50 Litres