

VIAVENTI Extra Brut

Prosecco DOC

Treviso

This wine comes from a single vineyard at Gorgo al Monticano, on the historic estate of the Dal Bianco family, where the business began in 1946.

Harvest: end of August - beginning of September.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15 - 18°C; prise de mousse and maturation on the yeasts normally take place for a period of approximately 90 days in pressure tanks, on selected yeasts, at a temperature of 13 - 14°C. The wine is aged for approximately one month before distribution.

Tasting notes: the colour is a glowing straw yellow, with dense, refined perlage. On the nose are hints of apples and pears that unite harmoniously with floral highlights of acacia, hawthorn and a touch of elderberry blossoms. The same sensations persist in the mouth. When sipped it reveals elegance, linearity and lively acidity. The finish is clean and lingering.



Bottle pressure: 5,0 atm

Residual sugar: 3 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L - 1,5 L - 3 L