



MONTELVINI

Promosso Collection

**PROMOSSO
PROSECCO
TREVISO DOC**

Frizzante



A sparkling white wine obtained from Glera grapes. It is an extremely versatile wine, suitable for any occasion. The Stelvin closure is the best method of maintaining the freshness and aromas of the wine.

The Winemaking Process

The base wine is placed in an autoclave for the second fermentation where it ferments for 8-10 days, with the help of selected yeasts, at a controlled temperature between 14 and 16 degrees Celsius. Once the desired pressure (about 2.5 bar) is reached, the mass is cooled to -4 degrees Celsius to stop fermentation and assist the stabilization. Then it is kept at a controlled temperature for at least one month, so as to favor the natural maturation in contact with the lees. Finally, it is subjected to filtration and isobaric bottling.

The Wine

A simple, easy-drinking wine, pale straw in color. Agreeable notes of white fruits and acacia flower; pleasant to the taste also thanks to its moderate alcohol content that makes it particularly suitable for the whole meal.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.30
SUGAR G/L	13.50
SO ² MG/L	120
ATM. PRESS.	2.50
CONTENTS	0,75 L
BOTTLES PER CASE	6