



TENET PROSECCO DOC BRUT

GRAPE VARIETIES:	Clera
GEOGRAPHICAL LOCATION :	On the hills of the first Dolomitic ridges, in the northern part of the Province of Treviso.
HARVEST PERIOD:	The second part of September.
VINIFICATION:	White vinification, that is to say without the skins, at a controlled temperature of 18°C (68°F), for approx. 8 days.
TAKING ON OF THE SPARKLE:	Through slow refermentation in large sealed tanks at 12 - 14°C (approx. 54 - 57°F).
SERVING TEMPERATURE:	5 - 7°C (approx. 41 - 45°F), uncorking the bottle just before serving.
AVAILABLE SIZES:	0.75 L - 0.2 L

ANALYTICAL FEATURES

PRESSURE BEHIND THE CORK:	Approx. 5 atm.
RESIDUAL SUGAR:	About 10 gr/Ltr.

ORGANOLEPTIC FEATURES

COLOUR:	Very pale straw yellow with greenish glints.
PERLAGE:	Perfect clarity with abundant, persistent, fine perlage.
BOUQUET:	The fresh, elegant bouquet offers flowery sensations merging into a typically fruity harmonious complexity with intense aromas reminiscent of golden apple.
TASTE:	Fresh, delicate, balanced on the palate and light in alcohol with a long fruity finish.
FOOD AFFINITIES:	Perfect as an aperitif, ideal with fish, it goes extremely well with hors-d'oeuvres and light first courses.