



## TENET PROSECCO DOC FRIZZANTE

GRAPE VARIETIES:	Glera
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).
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.

### ANALYTICAL FEATURES

PRESSURE BEHIND THE CORK:	Approx. 2 atm.
RESIDUAL SUGAR:	About 10 gr/Ltr.

### ORGANOLEPTIC FEATURES

COLOUR:	Pale straw-yellow with greenish reflections.
PERLAGE:	delicate perlage obtained through natural fermentation at moderate pressure (approx. 2 atm)
TASTE:	Its fruity aromas carry through onto the palate, fresh and lightly sweet.
FOOD AFFINITIES:	Its moderate alcohol content makes it ideal for drinking by itself or with snacks and light dishes.