



Wine Name: 121° DoXe **Producer:** Terre del Dogado

Denomination: Prosecco DOC Treviso

Tipology: White Sparkling Wine Extra-Dry (Martinotti-Charmat Method)

Production Area: : Hills of Vittorio Veneto and neighboring municipalities (Treviso) - Veneto - ITALIA

Grapes: 100% Glera (Prosecco) **Yield per Hectare:** 180 q/ha

Vinification: Soft pressing of the grapes. The fermentation starts in autoclaves at controlled temperature (not over 17°-18°C) with selected yeasts. The bases that will form the cuvée are selected according to strict quality standards of finesse and intensity of the varietal flavors. A long re-fermentation starts at a low controlled temperature and keep for at least 45 days (according to the Martinotti-Charmat Method).

Aspect: Bright straw yellow with greenish tinges, brilliant, nice and abundant foam with optimal persistence; very fine and persistent perlage.

Bouquet: Delicate and intense with pleasant hints of green apple, pear and peach, nuances of white flowers like acacia and jasmine.

Taste: The body is gentle and light, soft and at the same time with an optimal acidity that gives freshness. Fruity and persistent. The fine and delicate perlage caress the palate and the tongue, releasing all the aromas and giving vigor to the taste.

Alcohol: 11% Vol

Pairings: Excellent Sparkling wine for aperitifs and to open refined lunches. It pairs very well with first and second fish dishes. Optimal also after dinner with cream desserts and fruit tarts.

Advices for Service: This sparkling wine should be served at 6-8°C. The most appropriate glasses are the "Flûtes" of medium-dimensions, which favor the ascent of the perlage and all the aromas released from it. Observe the fine and persistent perlage, appreciate all the fresh fragrances and taste the softness of this historical sparkling wine. To be consumed young, preferably within 10-12 months after bottling.



PROSECCO DOC TREVISO 121° DOXE

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