

Enotria Tellus

THE
YELLOW
POPPIES



PROSECCO DOC TREVISO - BRUT MILLESIMATO

LABEL

The Prosecco Doc Treviso is an Italian sparkling wine appreciated on the international scene and cultivated on the sunny Treviso province by the hillsides north of Treviso. For the label we have decided to combine a design created with a classic watercolor illustration, with modern digital techniques to develop the decisive and geometric figures of the stems. The contrast between classic and new is then reflected in the wine that repropose the most famous features of Prosecco with atypical fragrances.

VARIETAL COMPOSITION

At least 85% Glera according to the specification

SOIL

Stony and medium-textured soils near the Piave River

ALCOHOL CONTENT

11% vol

RESIDUAL SUGAR

6,5 g/l.

ACIDITY

6,2 g/l.

WINE MAKING PROCESS

The foaming takes place in an autoclave with the Martinotti-Charmat method for a duration of minimum 45 days.

ORGANOLEPTIC FEATURES

Straw yellow with greenish reflections.
Typically savory, hint of bread crust, notes of pear and apple, characteristic.
Pleasantly cool, dry, delicate, harmonic.

TEMPERATURE OF SERVICE

10 °C in winter and 6-8 °C in summer. It must clearly be taken into account the outside temperature, which can raise or lower the that of the wine more or less rapidly.

WINE PAIRING

The harmonious combination of flavour and acidity allows excellent combination with fish dishes.
Excellent as an aperitif.



Az. Agricola Enotria Tellus di Fabio Lucchese

Viale della Rimembranza 6 - 31020 San Polo di Piave (TV)
T. +39 348 0826795 - info@enotriatellus.it - www.enotriatellus.it

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