

Enotria Tellus

THE
YELLOW
POPPIES



PROSECCO DOC TREVISO - EXTRA DRY MILLESIMATO

LABEL

The vintage Extra Dry Doc Treviso was our first product and it is its strong and unmistakable taste that inspired us towards the yellow poppy. 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 re-proposes 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

14,5 g/l.

ACIDITY

5,8 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. Decided, with notes of grapefruit, jasmine, apple and wisteria. Scents of yeast. Right balance between acidity and flavor. Persistent fruity sensations.

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 richness of aroma and taste allows this wine a wide range of pairings. From starters to vegetable first courses, from white meats to fish, but we also recommend it with desserts.



Az. Agricola Enotria Tellus di Fabio Lucchese

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