



**TENUTA
SAN
GIORGIO**

WINE	Prosecco Spumante DOC Treviso Extra Dry	
APPELLATION	Doc Treviso	
GRAPE VARIETY	100 % Glera	
GROWING LOCATION	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
SOIL COMPOSITION & ENVIRONMENT	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
TRAINING SYSTEM	Sylvoz	
HARVEST SEASON	Grapes are picked early in ripeness spectrum in middle September, with a good acidity and a crisp freshness.	
ALCOHOL	11 % by vol.	
RESIDUAL SUGAR LEVEL	17 gr/lt	
TASTING NOTES	Pale straw-yellow in colour, enhanced by a crystal-clear, crisp, lingering beading that brings out the exquisitely-subtle pear, citrus, white-fleshed fruit and white-petaled flowers overtones to the full. Marvellously fruity, pleasantly-amiable and superbly fresh on the palate, with a perfectly-balanced texture which combines gentle acidity and a lively, creamy fizziness.	
SERVING TEMP.	6-8 C°	
FOOD AND WINE PAIRING	Extremely versatile, all-course wine, perfect in any convivial situation. Superb as aperitif, whenever raising glasses for a toast. The <i>Spumante Extra Dry</i> amiable version is enjoyed at its very best with sea-bass or sea bream fillets with olive oil and lemon and with marinated shellfish. Well worth trying with custard pies and fine cream patisserie.	



PACKAGING
BOTTLES/CASE: 6
CASES/EPAL: 80

“Technical information is for guidance only and is not binding”

TENUTA SAN GIORGIO S.R.L. – Società Agricola

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