



**TENUTA
SAN
GIORGIO**

WINE	Prosecco Frizzante DOC Treviso	
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	13 gr/lt	
TASTING NOTES	Pale straw-yellow in colour, with a crystal-clear, crisp, lingering beading that conveys intense pear, citrus and white-fleshed fruit nuances. Marvellously fruity, richly floral and superbly fresh on the palate, with a perfectly-balanced texture which combines gentle acidity and a well-orchestrated, lively, creamy fizziness.	
SERVING TEMP.	6-8 C°	
FOOD AND WINE PAIRING	A superb wine for the entire meal, enhancing everyday dishes with its pleasant fizziness and its fresh, pervasive aroma. Extremely versatile, perfect whenever raising glasses for a toast. Best enjoyed with light starters, low-fat first courses (such as vegetable soups) and char-grilled river or sea fish.	



PACKAGING
BOTTLES/CASE: 6
CASES/EPAL: 95

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

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

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