

“GALIE”  
PROSECCO DOC TREVISO

*Extra Dry Sparkling Wine*



• **PRODUCTION AREA**

Grown in the hills of the Astoria Estate approx. 150 m. above sea level. Vineyards: east-west orientation with 3,500 grapevines per hectare; 15 year-old vines. Average production: 4 kg per grapevine 130/140 q. per hectare.

Grape variety: Glera.

Growing technique: Sylvoz.

• **TECHNOLOGY**

The grapes are harvested by hand in September. They are then soft pressed and the must undergoes static decantation. Primary fermentation takes place inside steel vats at 18°C using selected indigenous yeasts. The new wine is kept on the lees for one month, then cleared and run into pressure tanks for secondary fermentation to become sparkling. Secondary fermentation takes place at 18°C, again with selected yeasts, and lasts approx. 20/25 days; it is then left for refining on the yeasts for a further 5/10 days. After bottling the wine is laid down for a few weeks.

• **ORGANOLEPTIC CHARACTERISTICS**

Perlage: minute and persistent.

Colour: light straw yellow.

Bouquet: elegant, fruity and flowery.

Taste: characteristic, pleasing and harmonious.

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 10.50 – 11.50

Sugars, g/l 12.00 – 13.00

Total acidity, g/l 5.50 – 6.50

• **SERVING TEMPERATURE**

5 - 6° C, uncork at the time of serving.

• **PRESERVATION**

Keep in a cool, dry place away from heat and light sources.

• **AS INDICATED ON THE WINE LIST**

“Galie” Spumante Prosecco DOC Treviso Sparkling Wine - Astoria

112 - 750 ml  
181 - 1500 ml  
113 - 3000 ml

