



T E N U T A
SCHIAVON

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TENUTA SCHIAVON

Alésia
PROSECCO
extra dry
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SCHIAVON



T E N U T A
S C H I A V O N

PROSECCO
Denomination of Controlled Origin
SPARKLING WINE EXTRA DRY

ALÉSIA

Interprets, with its elegance, typical characteristics of the Glera grapes harvested in the vineyards of the Tenuta Schiavon classified DOC Treviso, province historically dedicated to the production of quality Prosecco. The bunches are large and long, with yellow-gold-colored acorns. The particular characteristics of the soil and its microclimate give these grapes the peculiarities that enable us to produce quality sparkling wines.

PRODUCTION AREA:	Vineyards located at the foot of Montello within the Prosecco area of Denomination Controlled Origin.								
TRAINING SYSTEM:	Sylvoz								
GRAPES:	100% Glera								
HARVEST:	Grape harvest takes place in September when the grapes reach the maximum chemical / organoleptic balance.								
VINIFICATION TECHNIQUE:	The vinification is done by the soft pressing of the grapes and the static decanting of the must. Primary fermentation takes place in steel containers with selected yeasts and proper temperature management. Accentuated autoclave sparkling, according to the charmat method, allows us to obtain a sought-after and genuine product that keeps the characteristics of the originating grapes unaltered.								
CHEMICAL CHARACTERISTICS:	<table><tr><td>PRESSURE:</td><td>4.5 - 5 bar</td></tr><tr><td>ALCOHOL GRADE:</td><td>11%</td></tr><tr><td>RESIDUAL SUGARS:</td><td>13 - 15 g/l</td></tr><tr><td>ACIDITY:</td><td>5.5 - 6.5 g/l</td></tr></table>	PRESSURE:	4.5 - 5 bar	ALCOHOL GRADE:	11%	RESIDUAL SUGARS:	13 - 15 g/l	ACIDITY:	5.5 - 6.5 g/l
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ORGANOLEPTICS CHARACTERISTICS:	A straw-yellow color is a wine that has a creamy and persistent perlage, distinguished by generous fruity notes of wild apples and yellow pasta. On the palate it is slender and dry with a moderate and pleasant body typical of the grape from which it derives.								
MATCHING:	Versatile sparkling wine, ideal for aperitifs and excellent with appetizers of fish, molluscs and crusts. It comfortably accompanies risottos, salty cakes, and sweet pastries.								
SERVICE TEMPERATURE:	The ideal mixing temperature is between 6 and 8 °C, obtained in ice bucket and sealed at serving time.								
DESCRIPTION FOR WINES LIST:	ALÉSIA Sparkling wine - Prosecco D.O.C. Treviso - Extra Dry - Tenuta Schiavon								

TENUTA SCHIAVON SRLS

AZIENDA AGRICOLA VIA ORTIGARA, 17 · 31040 SIGNORESSA DI TREVIGNANO (TV) ITALY
SEDE LEGALE VICOLO BRESSA, 1 · 31044 MONTEBELLUNA (TV) ITALY

T. +39 335 7766279 · F. +39 0423 605936 · info@tenutaschiavon.com

www.tenutaschiavon.com