

# Prosecco Spumante Treiso Extra Dry DOC

| <i>Code</i>       | <i>Producer</i> | <i>Country</i> | <i>Region</i>       |
|-------------------|-----------------|----------------|---------------------|
| TALPRO   TALP20   | Tallero         | Italy          | Veneto              |
| <i>Varieties</i>  | <i>ABV</i>      | <i>Oak</i>     | <i>Capsule Type</i> |
| Glera, DOC Grapes | 11%             | No             | Cork   Screwcork    |



## *Background*

Wines produced by Tallero come from grapes grown on the hills of the Treviso region of North East Italy. Grown in a mild and diverse territory, the alluvial soil is predominately clay with an abundance of mineral content to provide the perfect terrain.

## *Winemaking*

Once picked, the grapes are lightly pressed with only the must from the first pressing being used. The must is kept at a low temperature and allowed to clear, then the yeast is added and the wine becomes sparkling after 4 weeks in pressurized tanks.

## *Tasting & Pairing*

Pale straw in colour with a persistent mousse. Floral aromas with peach and pear fruit on the palate. \*Available in 75cl and 20cl bottles

Great as an aperitif, with light canapés or to accompany lightly spiced Asian dishes. Also a very good match with Charcuterie boards and marinated olives.

## *Sustainability & Extra Information*

Vegetarian