

Cod. 002

Prosecco D.O.C. Treviso Azzurra Dry

A noble sparkling wine. Its subtle bouquet and cream-like bubbles make it perfect as either an aperitif or to finish a meal.

TECHNICAL DATA

Grapes:	100% Glera
Production Area:	Veneto Region, Province of Treviso.
Soil:	Clayey and calcareous
Vineyard Exposure:	South/South West Region
Vineyard Height:	250m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September/October
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly during the secondary fermentation with the addition of select yeasts in autoclave which lasts about 60 days at the temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Creamy foam and fine bubbles
Bouquet:	Delicate with an intense scent of apple and fresh flowers
Flavour:	Demi-sec and well structured. It is very pleasant and harmonious in the mouth with a dry final taste.
Recommended Food:	Ideal for aperitifs, with desserts and dried fruit.
Serve at:	8/9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	20 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	292 KJ / 70 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	2,2 g



Cod. 003

Prosecco D.O.C. Treviso Brut

A fine and very well-structured sparkling wine made with high quality grapes.

TECHNICAL DATA

Grapes:	100% Glera
Production Area:	Veneto Region, Province of Treviso, D.O.C.
Soil:	Clayey and calcareous
Vineyard Exposure:	South
Vineyard Height:	250m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg.
Vintage:	September/October
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly with the addition of select yeast during the secondary fermentation in autoclave that lasts about 40-50 days at the temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Bright straw yellow with greenish reflections. Fine and persistent bubbles.
Bouquet:	A very pleasant scent of acacia flowers, Golden apple and almond.
Flavour:	Savoury and fresh. You can still taste the structure in the mouth.
Recommended Food:	Ideal with starters, light pasta or rice dishes and medium/long seasoned cheese.
Serve at:	8/9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	10 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 66 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g



Cod. 004

Prosecco D.O.C. Treviso Extra Dry

This elegant sparkling wine can be described as genuine and delicate.

TECHNICAL DATA

Grapes:	100% Glera
Production Area:	Veneto Region, Province of Treviso, D.O.C.
Soil:	Clayey and calcareous
Vineyard Exposure:	South
Vineyard Height:	250m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September/October
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly with the addition of select yeast during the secondary fermentation in autoclave that lasts about 40-50 days at the temperature of 16-18 °C. at a temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw. Very fine bubbles. Fine and delicate foam.
Bouquet:	The fruity and flowery scents are clearly perceived. The green apple prevails with nuances of acacia flowers and jasmine.
Flavour:	Fresh, well structured and pleasantly persisting.
Recommended Food:	Excellent for cocktails and aperitifs, with pasta and rice dishes in general and also with fish and shellfish.
Serve at:	8° C (46° - 48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	18 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g



Cod. 005

Prosecco D.O.C. Treviso Extra Dry

Fine and harmonious sparkling wine.

TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso
Soil:	Clayey and calcareous
Vineyard Exposure:	South
Vineyard Height:	180m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly in according to the Charmat method with secondary fermentation in autoclave for about 30 days at a temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Pale yellow straw with greenish reflections.
Bouquet:	Rich and full bouquet with flowery nuances of almond and ripe fruits.
Flavour:	Supple and velvety, harmonious and savoury.
Recommended Food:	Ideal for aperitifs, starters and dry pastry.
Serve at:	8°/9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	16 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g



Cod. 009

Joani Spumante Millesimato Extra Dry

Made with Glera-Chardonnay grapes coming from the hills of Montello, where grandfather Giovanni, better known as Joani, was born. We dedicate this sparkling wine to him and his land. An elegant wine with a rich bouquet and a savoury taste.

TECHNICAL DATA

Grapes:	85% Glera - 15% Chardonnay
Production Area:	Veneto Region, Province of Treviso. It is made with rigorously selected grapes coming from a vineyard belonging to the Winery and located in the Montello Area.
Soil:	Calcareous
Vineyard Exposure:	South
Vineyard Height:	280m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	End of September/October
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, select yeasts are added and the wine becomes bubbly in according to the Charmat method with secondary fermentation in autoclave for about 90 days at a temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Bright straw yellow. Very fine and persistent bubbles.
Bouquet:	Elegant, rich and harmonious with an intense scent of apricot, wisteria and acacia.
Flavour:	Balanced acidity, savoury, full-bodied with a dry final taste.
Recommended Food:	Good with pasta and rice dishes, white meat and fish.
Serve at:	8/9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11,5°
Residual Sugars:	15 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g



Cod. 010

Spumante Cuvée Rosé Brut

A very pleasant Rosé sparkling wine with a bright colour and lively bubbles.

TECHNICAL DATA

Grapes:	84% Glera - 16% Incrocio Manzoni Moscato Rosa
Production Area:	Veneto Region, Province of Treviso
Soil:	Clayey flatland
Vineyard Exposure:	South
Vineyard Height:	150m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September
Sparkling Wine Production Process:	This wine is a blend of Glera and Moscato Rosa of the same year. Secondary fermentation at controlled temperature of 16-18° in autoclave for about 40 days with the addition of select yeasts.

ORGANOLEPTIC PROFILE

Colour:	Bright pink with fine and persistent bubbles.
Bouquet:	Fruity, with strong nuances of apple, pear and apricot. Flower scents are recognisable, in particular lime.
Flavour:	Well structured, balanced acidity and savouriness with a final dry taste.
Recommended Food:	Excellent for aperitifs and cocktails, during the entire meal with fish and shellfish dishes.
Serve at:	8/9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11,5°
Residual Sugars:	10 g/l
Total Acidity:	5,5 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 66 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g



Cod. 011

Prosecco D.O.C. Treviso Brut

Sapidity and freshness. Fine and persistent bubbles.

TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso
Soil:	Clayey and calcareous
Vineyard Exposure:	South
Vineyard Height:	250m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly in according to the Charmat method with secondary fermentation in autoclave for about 30 days at a temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Straw yellow with greenish reflections.
Bouquet:	Hints of flowers, apple, pear and citrus fruits also in the mouth.
Flavour:	Soft and velvety, harmonious and savory.
Recommended Food:	Ideal as a refreshing aperitif. Well paired with pasta and first courses, fish, vegetables and white meat dishes.
Serve at:	8/9°C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	8 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 66 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

