



TECHNICAL SHEET

Name	Garbèl Brut Prosecco Treviso
Origine of name	In the ancient local dialect, when referring to wine, means dry and crisp, pleasantly tart.
Classification	Denominazione di Origine Controllata (DOC)
Style	Sparkling
Grape varieties	Glera
Growing area of majority of grapes	Hilly area of the province of Treviso
Average vineyard altitude	150 - 200 m.
Soils profile	Heterogeneous, typical of many hillslopes of morainic origin; alluvial plains and benches. Clayey soils, often with chalk, drier and more nutrient-poor at higher altitudes. Deeper and richer in plains.
Aspect and exposition	Hills and level areas on the foothills.
Climate	Temperate with cold winters and hot, but not humid, summers. Average rainfall: 250 mm, with maximums in June and November and minimums in January and August.
Training system	Sylvoz, Double Archer
Vine density	2,500 -3,000 vines/hectare
Yield	Maximum 180 quintals per hectare
Harvest period	September 20 - October 10
Vinification	Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (17-19°C) with cultured yeasts. Maturation in contact with fine lees in stainless steel for three months.
Second fermentation:	“Metodo Italiano” in steel pressure tanks. Second fermentation temperature: 15-17°C. Cold tartrate stabilisation (-4°C) Tight filtration before bottling to remove spent yeast from sparkling wine. Cycle length: Approx. 40 days.
Technical data, averages	Alcohol 11% vol. Sugar 12-13 g/l Total acidity 6 g/l pH 3.20 Atmosphere 4.80 / 5 bar
Sensory profile	Presentation: Straw yellow. Creamy mousse and delicate, persistent cascade of bubbles. Nose: Very ample and generous, releasing notes of ripe fruit, such as pear, yellow apple, and melon. Superb balance and finesse complement crisp, refreshing aromas. Palate: Pleasantly tart and full-flavoured, with a crisp fruitiness. Admirable fullness, balance, and length, closely mirroring the aromatics of the nose.
Food recommendations	Ideal as an aperitif and for celebratory toasts, accompanied by any kind of appetiser or snacks.
Serving temperature	Chill to 7-8° C.
Serving glass	<u>White wine glass, medium-wide.</u> Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine’s bouquet.
Cellaring	Store away from heat and light, but not in the refrigerator.
Optimal time to enjoy	Garbèl Brut displays its best qualities, its refreshing crispness, in the year following harvest.

