



CA' DI RAJO

RAGGIO D'INGEGNO

Prosecco Doc Treviso Brut



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| Appellation | Prosecco Brut DOC Treviso |
| Color | Bright, straw yellow with green highlights. The perlage is delicate and persistent. |
| Bouquet | Elegant and complex, with notes of banana, pineapple, wild flowers and bread. |
| Taste | Good body, dry, it reminds fruit with apple and pear notes; the harmony is completed by a right sapidity. |

AGRONOMICAL DATA

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| Grapes | Glera |
| Production area | Rai di San Polo di Piave |
| Altitude | 30 mt above sea level |
| Type of soil | Clayey, sandy sometime gravelly. |
| Vines orientation | South-North |
| Training system | Double Sylvoz overturned |
| Stumps per hectare | 2800 |
| Yield quintal/hectare | 120 |
| Harvest | Hand harvest in mid September |

OENOLOGICAL DATA

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| Pressing | Very soft |
| Process to obtain sparkling wine | Long charmat |
| Malolactic fermentation | No |
| Aging | No |
| Mellowing length | 30 days before sale |

ANALYTICAL DATA

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| Percentage of grape's yield in wine | 70% |
| Dry extract (g/l) | 20 |
| Total acidity (g/l) | 6,2 |
| pH | 3,2 |
| Residual sugars (g/l) | 12 |
| Alcohol | 11% vol. |

OTHER DATA

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| Food pairings | Perfect as aperitif served with battered vegetables, fried food, cheese; with row fish such as oysters, prawns and truffles. |
| Serving temperature | 6-8° C |
| Storage | Store in dry rooms, away from light or warm sources. |

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

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