



# Trevisiol Prosecco Extra Dry

(pro-SAY-koh)

Made from the Prosecco grape that is indigenous to the Veneto region, this sparkling wine has subtle flower and fruit aromas that make the palate deliciously light and playful. Unlike many Champagnes, it is not harsh—rather, it tickles the throat with a peachy softness, and is flecked with minerality that remains simple in the best of ways. Perfect perlage make it the ideal choice for any occasion.



LOCATION

Veneto, Italia.  
(Hills of Valdobbiadene)  
16 hectares. 200-300 meters.



SOIL

Morenico.



ESTATE

Trevisiol.  
(tray-veez-YOL)



VINE

Sylvoz.  
2,800-3,500 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Paolo Trevisiol.  
(PAO-loh tray-veez-YOL)



VINIFICATION

First fermentation in temperature controlled tanks. Second fermentation in temperature controlled tanks for the pressure to reach four atmospheres.



VARIETALS

100% Prosecco.



BARREL

No barrel aging.



RESIDUAL SUGAR

16.0 grams per liter.



MATURATION

2+ months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

Varies.  
(3 year average: 3,000 cases)



ALCOHOL

12.0% by volume.



FOOD PAIRING

Shrimp cocktail, fried appetizers,  
and all light-hearted moments  
shared with friends.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.  
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