



BORGIO ANTICO

Viticoltori in Conegliano

1935



PROSECCO TRANQUILLO DOC TREVISO STILL WINE

TERRITORY

Grapes: 100% Glera

Location: Ogliaio di Conegliano

Soil type: moraine - clayey

Altitude: 120 m a.s.l.

HARVEST AND VINEYARDS

Harvest: manual in box

Period: mid/late September

Age of vineyards: 15/25 years

Planting density: 3,500 vines/ha

Training system: Double upside down

WINERY

Vinification: exclusively manual harvest, soft pressing, cold cleaning of the musts with start of fermentation at 16 °C with selected yeasts.

After fermentation, 2/3 racking is carried out to eliminate the coarser lees and then a stop is made in steel with noble lees with the batonage technique. This process serves to increase the structure of the wine and limit the use of sulphites.

Aging: in bottle.

ORGANOLEPTIC CHARACTERISTICS

The taste has a dry taste, just almond, slightly fruity, round and harmonious while from the point of view of color it appears in the glass with a pale straw yellow color. Prosecco tranquillo is a wine that has always characterized the history of our hills.

COMBINATIONS

Our still prosecco is a wine throughout the meal especially for appetizers, soups, vegetable creams, white meats and fish dishes.



Aroma:

Flowers and ripe fruit



Bottles produced:

2,000 bottles of 0.75 l
Box of 6 bottles



Temperature:

10/12 °C



Alcohol content:

11.5 % vol



Acidity:

5.8 gr/l



Residual sugar:

2 gr/l

FLORAL	●	●	●	●	●
FRUITY	●	●	●	●	●
SOFTNESS	●	●	●	●	●
SAPIDITY	●	●	●	●	●
FOAM	●	●	●	●	●