



BORGH ANTICO

Viticoltori in Conegliano

1935



PROSECCO DOC "TRE CESE" EXTRA DRY CUVÉE

TERRITORY

Grapes: 100% Glera

Location: vineyards in the prosecco area D.O.C. Treviso

Soil type: moraine - clayey

Altitude: 120 m a.s.l.

HARVEST AND VINEYARDS

Harvest: manual in box

Period: mid-September

Age of vineyards: 15/20 years

Planting density: 3,500 vines/ha

Training system: Guyot – 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.

Second fermentation: according to the Martinotti - Charmat method.

Aging: 1-2 months in autoclave.

ORGANOLEPTIC CHARACTERISTICS

Intense taste, sweet and with a fine perlage has a straw yellow color and a scent reminiscent of apple, pear and shades of white acacia flower.

COMBINATIONS

In aperitif and throughout the meal.



Aroma:

Notes of apple,
pear and flowers



Bottles produced:

10,000 bottles of 0.75 l
200 bottles of 1.5 l
Box of 6 bottles



Temperature:

8/10 °C



Alcohol content:

11.5% vol



Acidity:

5.6 gr/l



Residual sugar:

16 gr/l

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

