

Montelvini Tullia

NV Prosecco DOC Treviso

Veneto, Italy

Type:	Sparkling Sparkling White
Ingredients:	Glera
Region:	Veneto, Treviso Treviso DOC
Vineyard:	From south-facing slopes in the hills of Treviso.
Vineyard Size:	40 hectares
Planted:	1995-2000
Farming Methods:	Dry farmed, with sustainable vineyard practices and a focus on biodiversity in the vineyards.
Total Production:	10,000 cases
Soil:	Loamy clay with limestone substrates
Climate:	Moderate continental climate, with cold winters and hot summers. During the summer and leading into the harvest season, Montelvini's vineyards see large diurnal temperature swings, helping to maintain freshness and acidity in the grapes.
Fermentation:	The grapes are gently pressed and the must is cold settled. Primary fermentation takes place in temperature-controlled stainless steel tanks, using selected yeasts. After resting on its lees for three months, the wine is filtered and put into an autoclave for secondary fermentation.
Winemaker:	Stefano Nandi

Sustainable

Yes, Equalitas 3E Sustainability Certification

Acidity	5.8	RS	11 g/L	ABV	11.00%	S02	110 mg/L	Sizes	750ml
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ABOUT THIS BOTTLE

With a winemaking history dating back to 1881, Montelvini is a 5th generation family-owned winery, situated between Asolo and Treviso in the heart of the Veneto. This area is known as "Zuitere," meaning "land of owls." The Serena family fittingly chose an owl for their winery's logo, symbolic of the knowledge to select the best grapes their land can offer and the wisdom of respecting nature and its rhythms.

Tullia Prosecco DOC Treviso is a fresh, fruity and aromatic sparkler. With flavors of green apple and citrus backed by floral and honey notes, it makes a great aperitivo on its own or a versatile component in a variety of cocktails.

