

Tullia

Brut Prosecco di Treviso DOC

N/V

Tech Specs

Type:	Sparkling Wine
Ingredients:	Glera 100%
Region/Subregion:	Veneto, Treviso DOC
Sustainable?	Yes
ABV:	13%

A closer look...

Total Production:	10000 cases
Vineyard:	Treviso
Soil:	clay and sand
Age of Vines:	1995–2000
Vineyard Size:	40
Climate:	The climate in this area is moderately continental, with cold, damp winters and hot, muggy summers.
Farming Methods:	Machine harvested. Guyot system. Dry farming
Fermentation Methods:	The harvest is followed by a gentle pressing and cold settling of the must. The primary fermentation takes place in steel tanks at controlled temperature of 18–19 degrees Celsius, using selected local yeasts. The wine is kept on its lees for about three months, and, after having made it clear, it is put into an autoclave for secondary fermentation. After bottling, it is left to rest for 4–6 weeks before being put on the market.
Winemaker:	Montelvini Team
Elevage:	None
Fining/Filtration:	Yes
Residual Sugars:	4.2 g/l
Acidity:	5.8 g/l
SO ₂ :	90 mg/l

All about this bottle

Tullia Prosecco is a delicate, refined sparkling wine that is characterized by its aromatic quality and its freshness, above all after secondary fermentation following the Martinotti method. The secondary fermentation enriches the wine's fruity aromas. The moderate structure of this sparkling wine leaves space for a subtle, gently persistent perlage that provides vivacity, and tickles the taster's palate.

A bright straw color with a subtle but persistent fizziness. The taste is well-balanced, with an acidity that highlights the aromatic freshness, resulting in a very pleasant taste. It is a fresh, young wine that is extremely versatile, ideal for a modern, light cuisine or as an aperitif. It is particularly suited to a variety of cocktails, and it is a good accompaniment to various appetizers, white meat and fish in general.



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