



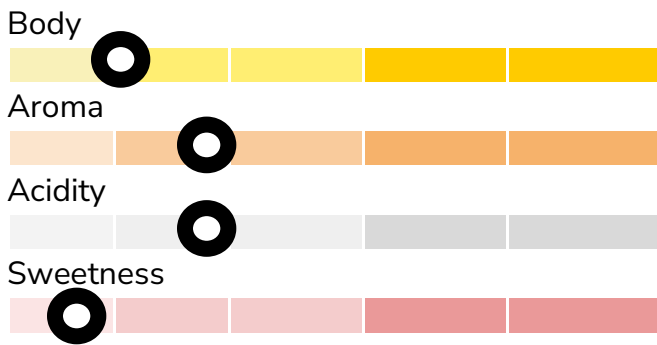
Terriero Prosecco

Treviso, Veneto, Italy

Azienda Agricola Salamon Francesco was established in 1968, and at that time, the primary crops they grew were corn, wheat, soy, and a local grape variety called Raboso. However, with time, both the Veneto region and Salamon Francesco shifted their focus toward viticulture and started cultivating popular grape varieties like Glera and Pinot Grigio. They practice conventional farming methods with an awareness of sustainability.

Notes

The wine has straw yellow color with subtle and persistent bubbles. It has aromas of ripe apricots and peaches. The palate is fresh and crisp with a hint of sweetness.



Food Pairing & Enjoyment

Serve at 40-50 °F in a flute glass. Pairs with savory cheeses, seafood or sweet and salty appetizers.

Technical Data

Production area:	Santa Lucia di Piave
Appellation:	DOC Prosecco Treviso
Varietals:	Glera 100%
Vinification:	Fermentation in stainless steel tanks
Soil:	Rocky soil
Harvest:	In September
Alcohol:	11.5%
Residual sugar:	9g/l
Cellaring capacity:	Drink young