



PRODUCER PROFILE

Estate owned by: Ermes Marsura
Winemaker: Pancot Mariano
Total acreage under vine: 113
Estate founded: 1936
Winery production: 120,000 Bottles
Region: Veneto
Country: Italy



Prosecco Treviso Extra Dry DOC N/V

WINE DESCRIPTION

Prosecco DOC Treviso Extra Dry is the classic Prosecco of the Marsuret Estate. Sourced from estate grown fruit, this Prosecco combines the characteristic aromatic essence with notable acidity. A versatile wine, Marsuret Prosecco Doc Treviso Extra Dry is fresh, light and fruit-forward - perfect for any occasion.

TASTING NOTES

A fine stream of bubbles complement this Prosecco's pale straw yellow appearance and intense, yet delicate fruity aromas. The palate displays hints of peach and honey, with enough crispness to keep the palate lively and refreshed.

FOOD PAIRING

An ideal accompaniment to any occasion; from dinner to dessert, this wine pairs well with an assortment of different cuisines.

VINEYARD & PRODUCTION INFO

Vineyard name: Cartizze, Col San Martino, Guia, Premaor, Rolle,

Zuel, and Le Serre

Vineyard size: 113

Soil composition: Clay and Sand

Training method: Guyot Elevation: 660 feet Vines/acre: 8.750 54 tons Yield/acre: Southern Exposure: Harvest time: September First vintage of this wine: 2009 Bottles produced of this wine: 120,000

WINEMAKING & AGING

Varietal composition: 100% Glera

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 10 days Fermentation temperature: 59 °F

Type of aging container: Stainless steel tanks

Length of aging before bottling: 50

ANALYTICAL DATA

 Alcohol:
 11.5

 pH level:
 3.2

 Residual sugar:
 15

 Acidity:
 5.8

 Dry extract:
 18.4

