Wijnfiche

Salatin - Brut | Treviso DOC Prosecco Italy (PROSECCO) –

Domain

Salatin

A stone dated 1528 testifies the in loco presence of the Salatin family. The winemaking business was started in 1947 by brothers Cav. Antonio and Ercole, in the places also loved by the Doges of the Republic of Venice. Driven by a passion for vine-growing, their sons and grandchildren now run the winery that stretches over 75 hectares, most of which are planted with vines in the Prosecco hills, a Unesco World Heritage Site, and the Grave del Friuli and Doc Venezia areas. Thanks to its ability to combine the values of ancient tradition with modern technology, the winery is deservedly part of this heritage. The fusion of experience and efficiency in an ideal microclimate leads to the production of wines that express all the typical qualities of the vines in this area.

Vinification

The grapes are gently pressed, after which the alcoholic fermentation takes place with selected yeasts. The second fermentation, via the Charmat method, takes 45 days at a low, controlled temperature. The residual sugar is between 7 and 8 g / L.

Taste

This prosecco has a straw yellow color with green hues. The bouquet reveals aromas of pear, green apple and acacia. The palette gives us a lot of freshness and also some body, together with a pleasant acidity in the final.

Food pairing

Shellfish | Shellfish - sea mussels | Crustacea | Aperitif

General information

Type: Sparkling wine
Grape varieties: Glera (100%)
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 6-8 °C
Taste profile: Light fresh dry

