



CASTELLON
VINO FRIZZANTE
Prosecco DOC Treviso

VINEYARD LOCATION

Hilly terrain.

GRAPE VARIETY

100% Glera.

TRAINING SYSTEM

Cappuccina and/or Sylvoz.

WINEMAKING

White vinification with fermentation at controlled temperature.

SECOND FERMENTATION

25–30 days.

AGEING

2 to 4 months.

TASTING NOTES

Straw yellow in colour. Fine and persistent perlage. Persistent bouquet with fruity and floral notes. Fresh, harmonious and velvety on the palate. Produced using the Charmat Method. Serve at 8–10°C.

FOOD PAIRING

Excellent as an aperitif and pairs perfectly with appetizers and fish dishes.

