



BORGA

SINCE 1940

seize
the
moment
as time
runs
away
with
you



the
timeless
classic

~
evoca-
tive





BORGA

SINCE 1940

PROSECCO EXTRA DRY

DOC Treviso Spumante Extra Dry



DESCRIPTION FROM LABEL

The timeless classic. Zesty, perfumed and evocative. Seize the moment as time runs away with you.



GRAPE VARIETY

100% Glera



ALCOHOL

11%



CHARACTERISTICS

Bright straw yellow with vivid highlights from the rich perlage. Enthralling on the nose, with acacia and elderflower florealty, white peach and apple, with a touch of aromatic herbs. Lean and fresh on the palate, enveloped in balanced softness and fresh fruit. Slightly sapid and fragrant closure.



FOOD PAIRING

Mozzarella 'in carrozza' with anchovy



SERVING TEMPERATURE

Serve at 6 - 8 °C



Production area

Marca Trevigiana



Soil type

Clay



Vine training

Sylvoz



Format

750 ml
1500 ml



Secondary fermentation method

Martinotti Method
(Charmat)



Secondary fermentation

30 days



Residual sugar

14 g/l



Vinification

After the harvest, the freshly picked grapes are taken to the cellar and de-stemmed. Next, soft pressing and first press juice is obtained, selected yeasts are added, and it is sent to fermentation which takes place at a controlled temperature between 16° and 18°. The second fermentation takes place with the Charmat Method for about 30 days.

Produced in Italy 

CANTINE BORGA S.R.L. Via Roma, 85 • 31040 Chiarano (TV) • ITALIA
Tel. 0422 746078 • www.cantineborga.it