



BORGA

SINCE 1940



globe-trotter

pick a spot

hit the road!

Keen

PROSECCO



BORGA

SINCE 1940



BORGA

SINCE 1940

PROSECCO

DOC Treviso Frizzante



DESCRIPTION FROM LABEL

The keen globetrotter. Blossoming, zippy, and adventurous. Close your eyes, pick a spot, and hit the road.



GRAPE VARIETY

100% Glera



ALCOHOL

10,50%



CHARACTERISTICS

Pale straw yellow with delicate and radiant effervescence. On the nose, typical notes of linden flowers, acacia, williams pear and golden apple. The taste is well balanced between the residual sugar and the backbone of freshness. Pleasant and satisfying finish supported by hints of minerality and almond.



FOOD PAIRING

Moscardini octopus and tomato stew



SERVING TEMPERATURE

Serve at 6 - 8 °C



Production area

Marca Trevigiana



Soil type

Clay



Vine training

Sylvoz



Format

750 ml



Secondary fermentation method

Martinotti Method (Charmat)



Secondary fermentation

30 days



Residual sugar

12 g/l



Vinification

After the harvest, the freshly picked grapes are taken to the cellar and de-stemmed. Soft pressing follows and the free-run must is obtained. Selected yeasts are added and the must is sent to fermentation which takes place at a controlled temperature between 16° and 18°. The following secondary 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