



BALLANCIN

MICEINA

Name of the winery's estate on the hill of the same name behind the winery.

Prosecco

Denominazione di Origine Controllata

Treviso

Extra Dry

PRODUCTION AREA

Situated in: Province of Treviso

Variety: Glera

Soil: compact clay

Growing method: Sylvoz

Harvest: first half of September

Harvest method: by hand

VINIFICATION

Pressing: soft

Yield: 70%

Fermentation: in pressure tanks

Maturation: in steel vats

Pris di mousse: 30 days

Second fermentation: Charmat method

ANALYSIS

Residual sugar: 16 g per litre

Alcohol: 11% vol

Total acidity: 6.10 g per litre

Bottle pressure: 5 atm.

CHARACTERISTICS

Appearance: brightly coloured with greenish highlights; fine lingering perlage.

Scent: typically fruity (pears, apples) and floral aroma.

Flavour: fruity and well-balanced.

SERVING SUGGESTIONS

Good as an aperitif and ideal with light, refined lunches.

Excellent as a toasting wine during any kind of celebration.

Serve at 4-5 °C; open when ready to serve.

