



Food Pairing Suggestions

This type of Prosecco is recommended throughout the meal. It is excellent with cheese and cold cuts or courses based on fish or pizza.



Gallina Sergio

l'umile

Prosecco

Denominazione Origine Controllata

Treviso Frizzante

Umile Prosecco frizzante is a light wine, fruity, made with our grapes harvested by hand in San Pietro di Barbozza, on our hills in the core zone of UNESCO heritage.

Organoleptic Features

Colour: pale straw yellow with greenish reflections, bright

Perlage: fine and gentle.

Flavour: fine and fragrant aromas. Mainly fruity of green apple and unripe white pulp fruits

Taste: pleasantly aromatic, fresh and very delicate and harmonious.

Analytical Features

Total Acidity: 5,30 g/l

Sugar content: 8,5 g/l

Alcohol content: 11%

Dry extract: 15,2 g/l

pH: 3,25

Overpressure at 20°: 2,3 bar

Contains Sulphites

Informazioni Tecniche

Area of the vineyard: San Pietro di Barbozza

Harvest: only by hand

Training System: double-arched cane

Harvest period: end of September

Varietal: 100% Glera

Sparkling winemaking method: Charmat Method

It is recommended to store in a dark and dry place.
Optimum service temperature: 6 - 8°C