

Domus Picta

PROSECCO EXTRA DRY NV D.O.C. Treviso

Domus-Picta may be a child of today, but its roots go way back to 1848, when Nonno Oni Spagnol discovered his passion for wine, love for Prosecco and the joy of vine growing, a passion handed-down to successive generations. They are located in the province of Treviso's hilly belt, 50 km from Venice, between the towns of Conegliano and Valdobbiadene at an equal distance from both the Dolomites and the Adriatic Sea, a perfect combination that has a positive influence on the climate.



COUNTRY

Italy

VARIETAL

100% Glera

SOIL TYPE

Marine sandstone, clay

VINEYARD

Dolomites mountains, Adriatic Sea South exposition Planting density 3,300

HARVEST

Manual harvest & sorted

VINIFICATION

Stainless-steel tanks fermentation No malolactic fermentation 15 g/l residual sugar

TASTING NOTES

Spumante with the finest of perfumes with hints typical of glicene, acacia flowers and jasmine. Delicate, slightly sweet and delicately fruity. Lovely flavour with pleasantly aromatic background. Ideal as aperitif, excellent with all dishes.