



*Light straw yellow
in color with a lively
froth. Bouquet of
white peach and
orange blossoms.
Fruit forward,
with peach and
almond flavors.*

MASCHIO PROSECCO BRUT TREVISO DOC

Cantine Maschio is one of Italy's leading Prosecco producers, with a proud 200-year heritage of family winemaking experience. Prosecco Brut embodies the finest traditions of Prosecco while accommodating modern, sophisticated tastes.

SOIL

Alkaline sandstone with a fair amount of stone.

PRODUCTION TECHNIQUE

Gentle pressing of the grapes to extract only the free-run juice from the heart of the berry. Then the juice is left to rest in stainless steel tanks and after approximately 12 hours the limpid part of the must has separated from the deposit and fermentation begins. Vinification takes about 15-20 days and is completed in stainless steel vats kept at a constant temperature of 18-20° C (65-68° F) to develop a natural sparkle.

BOUQUET

White peach and orange blossoms.

TASTE

Fruit forward, with peach and almond flavors.

FOOD PAIRING

Ideal as an aperitif, it also pairs wonderfully with antipasto and hors d'oeuvres, light fish dishes, sushi and sashimi, fresh fruit, and pastries. Serve chilled at 42-56° F.

ORIGIN

Treviso, north of Venice

VARIETIES

100% Glera (Prosecco)

ANALYSIS

Alcohol	11% Vol
Total Acidity	5.5 g/l
Residual Sugar	13 g/l

SIZE(S)

750ml	0 80516 06604 2
187ml	0 80516 06609 7

PACK(S)

750ml	6pk
187ml	12pk, 24pk