

SGÀJO - Vegan



Denomination:	Prosecco DOC Treviso Extra Dry VEGAN
Type:	Spumante Extra Dry
Grapes:	100% Glera
First year of production:	2011
Area:	Treviso - Veneto

the vineyard

Soil type:	morein hill, calcareous
Altimetry and exposure:	250 mt a.s.l. - south exposure
Vineyards age:	6 - 15 years
Yield:	135 q/ha
Breeding system:	double arched cane
Harvest:	hand picking

the cellar

Vinification:	in white, using Charmat method. The wine undergoes secondary fermentation in stainless steel tanks.
Volume:	11% vol.
Sugar:	15 g/l

the tasting

Colour:	sparkling limpidity, fine and persistent perlage, pale straw yellow
Flavour:	fruity with notes of apple, apricot and some banana
Taste:	freshness, long and persistent flavour, bitter aftertaste, a very drinkable scent of pear

the service

Food pairing:	Perlage suggests pairing with ethnic kitchen based on raw fish and rice. Perfectly combined with vegetable dishes and vegan cuisine
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How to do the Vegan Prosecco?

- The pressing process is managed as a Prosecco DOCG, using only the Free-run Must
- The clarification method (when necessary) is done using Bentonite clay and PEA PROTEIN (vegetable protein) in order to replace the most common albumin or gelatin (animal protein). This allows us to ensure continuity in the supply of Vegan Prosecco without being influenced by the variability of harvest / external situations.