

SENTIO WINES

PROSECCO SUPERIORE BRUT

DOCG "VALDOBBIADENE"



TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Sub-Region	Treviso
Producer	Sentio
Vintage	NV
Composition	100% GLERA
Alcohol	11.5%
Certifications	Environmentally Friendly, Sustainable

Winemaker Notes

Soft and silky, in the mouth it evokes the freshness of fruit immediately after picking. Good balance between acidity and softness that thrills with its exhilarating aromas.

Tasting Notes

Gentle and elegant; there is a purity in the hints of golden delicious apples, lime, and pink grapefruit. These open into ripe notes of pears, plums, white melons, and unexpected wisteria flowers and orange blossoms.

Pairing Suggestions

Try with shell fish, sliced raw tuna or swordfish, and fish tartar. Appeals to genuine people with refined, charming personalities.

Vineyard

- **Production Area:** Conegliano Valdobbiadene
- **Type of Terrain:** Hilly, morainic, medium texture
- **Elevation:** 100 - 330 MASL

Vinification

- **Fermentation:** Primary fermentation takes place at controlled temperature on selected yeasts
- **Prise de Mousse:** At low temperature in tanks
- **Aging in Bottle:** Approximately 2 months



SENTIO WINES

PROSECCO BRUT

TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Sub-Region	Treviso
Producer	Sentio
Vintage	NV
Composition	98% GLERA, 2% PERERA
Alcohol	11%
Press	B rating VinePair

WINEMAKER NOTES

Every sip of these wines, produced from the best Glera grapes from vineyards in the province of Treviso, is an invitation to perceive through our five senses and to be seduced by the Grapes Goddess represented on the label.

TASTING NOTES

The bubbles are rightly evanescent. Pale straw yellow. Intense, fruity aromas with apple, pear, lemon, grapefruit, and wisteria. A pleasant acidity and fresh flavor.

VINEYARD

- **Production Area:** Treviso
- **Terrain:** Morainic origin and clay

VITICULTURE

- **Training System:** Guyot and ylvoz
- **Density:** 3500 vines per hectare

VINIFICATION

- **Fermentation:** Stainless steel vats at controlled temperatures
- **Secondary Fermentation:** In low temperature, pressure resistant tanks
- **Sugar:** g/L 10,00 +/- 2,00
- **Total Acidity:** g/L 5,70 +/- 0,50

PRESS

"This is a Prosecco with a lot of character. It's a pale straw color, and has aromas that include citrus, pear, and a hint of lilacs. The mousse is fresh and persistent, with a clean, medium-verging on full bodied texture. Flavors are clean, fruit-driven, and crisp, with a long finish. It's a Prosecco that's reasonably priced enough to use as a mixer, but is tasty and nuanced enough to sip on its own." - B, Eric Thorner, VinePair



SENTIO WINES

PROSECCO DOC EXTRA DRY

TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Sub-Region	Treviso
Producer	Sentio
Vintage	NV
Composition	98% GLERA, 2% PERERA
Alcohol	11%
Size	750 mL 200 mL Split

WINEMAKER NOTES

Every sip of these wines, produced from the best Glera grapes from vineyards in the province of Treviso, is an invitation to perceive through our five senses and to be seduced by the Grapes Goddess represented on the label.

TASTING NOTES

A fine and persistent perlage. Yellow with green highlights. Fruity, rich scents of acacia flowers, pears, and apples. A fresh flavor, and a pleasant acidity on the finish.

VINEYARD

- *Production Area:* Treviso
- *Terrain:* Morainic origin and clay

VITICULTURE

- *Cultivation:* Guyot and ylvoz
- *Density:* 3500 vines per hectare

VINIFICATION

- *Fermentation:* In stainless steel vats at controlled temperatures
- *Secondary Fermentation:* In low temperature, pressure resistant tanks
- *Sugar:* g/L 14,00 +/- 2,00
- *Total Acidity:* g/L 5,70 +/- 0,50

SENTIO WINES



ROSA AUREA

SPUMANTE ROSATO EXTRA DRY

TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Sub-Region	Treviso
Producer	Sentio
Vintage	NV
Composition	95% GLERA, 5% RABOSO
Alcohol	11%
Certifications	Environmentally Friendly, Sustainable

Tasting Notes

Rose color, reminding of the color of a peach or rose blossom. Intense aromas, fruity and complex with floral notes and ripe passion fruit. It has a pleasant acidity and a fresh flavor. Full-bodied, with a pleasant and harmonious taste.

Pairing Suggestions

Excellent for aperitif or served with fried vegetables, seafood salad, and fish courses in general.

Vineyard

Produced with the best grapes Raboso and white local vineyards located in east Veneto. The form of cultivation is Guyot and ylvoz. The number of vines per hectare is from 3500 to 4000.

Vinification

Rosé vinification, with separated variety and short maceration for 24-36 hours at 8-10° C. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.