

Prosecco Doc

EXTRA DRY



Wine Type	Prosecco DOC Extra Dry
Production area	Territories of the province of Treviso
Soil	Clayey
Grape variety	Glera and complementary vineyards
Training system	Sylvoz
Harvest period	10- 20 settembre
Maximum yield per ha	18.000 kilos/ha
Vinification	Soft pressing, without the skins
First fermentation	Static Setting and temperature-controlled fermentation in steel tanks
Prise de mousse	30 days
Maturation	2 months
Sparlino winemaking method	Charmat Method
Perlage	Fine and persistent
Mousse	Creamy
Bouquet	Delicate hints of apple and white peach, acacia flowers and orange blossoms
Taste	It reveals an harmonius and sulky mouthfeel. Each sip is accompanied by pleasantness revealing harmony and delicacy
Alcohol content	11%
Sugar residue	15 gr/lt
Pressure	5,20 atm

Food pairing: A perfect wine for any celebration, it finds its ideal combination with ethnic cuisine, light starters and fresh cheeses.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C **Available sizes:** 0,75 lt.