

Prosecco Doc Spumante Extra Dry



IN VINEYARDS

After the selection of the best grapes Glera from our vineyards, fermentation takes place at temperature of 14 ° C to obtain a fine perlage.

This technique allows to have delicate and particularly pleasant aromas.

ORGANOLEPTIC CHARACTERISTIC

Brilliant straw yellow color. Very fine and persistent perlage. Floral aromas of acacia flower, broom and gentian with a slight vegetal note of sage and mint; fruity aromas of grapefruit, pineapple and golden apple. Soft, savory and persistent on the mouth, pleasantly lively and light.

SERVING SUGGESTION

Excellent as an aperitif and with risottos, seafood and shellfish.



TECHNICAL DATA

GRAPE	100% Glera
VINEYARDS LOCATION	Loncon di Annone Veneto
SOIL TYPE	clay and limestone
GROWING METHOD	Sylvoz



FURTHER INFORMATION

NAME	Prosecco Spumante DOC Extra dry
ALCOHOL CONTENT	11.00 % vol
RESIDUAL SUGAR	16,00 g/l
SERVING SUGGESTION	8 – 10°C
AVAILABLE SIZE	Bottle of 750 ml