

PROSECCO

D.O.C. EXTRA-DRY

sparkling white wine



Grape type: 100% Glera

Training system: cappuccina

Harvesting period: early September, when the grapes are healthy and fully ripened.

Vinification: soft pressing of the just-picked grapes, followed by careful vinification with pre-fermentation cleaning of the must. Fermentation with selected yeasts at a controlled temperature of 13 degrees. Once alcoholic fermentation is complete, second fermentation takes place in an autoclave using the Charmat method.

Tasting notes: bright straw-yellow colour. Marked fruity aromas, with floral notes that reappear on the palate with persistence and elegance. Slightly dry and aromatic. The palate is exceptionally fresh, full-flavoured and well-structured. Balanced and delicate flavour, made all the more stylish by the fine-grained, long-lasting perlage.

Pairing: excellent as an aperitif and on other convivial occasions, it is also a fine accompaniment to antipasti and fish-based dishes.

ABV: 11.5 % vol.

Serving temperature: 6°-8°C.



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PRODUCED IN ITALY
SAN DONA' DI PIAVE (VENICE)