



Prosecco spumante

Extra Dry

Denominazione di origine controllata

This iconic white sparkling wine with fresh aroma and fine perlage perfectly identifies an "Aperitivo Italiano"



TECHNICAL NOTES

VINEYARDS AREA	Veneto Region
GRAPE VARIETY	Glera 100%
SOIL	Clayey-calcareous, sandy (plain and hills)
Age of vineyard	15 Years
Density of plantation	3.300 Plants/Ha
Average yield	3 Kg/Plants
Vine training system	Guyot
Harvest	Beginning of September

WINEMAKING

VINIFICATION: Late medium grapes are subjected to a soft pressing, without peeling of the skins and without maceration. The fermentation of the must is carried out at low temperatures (14 °C), very slowly and with selected yeasts. The perlage is obtained in the pressure tanks (autoclaves) according to the technique known as "Method Charmat".

TASTING NOTES

Straw yellow colour, with fine and persistent perlage. Intense flower fragrance, fruity, persistent and pleasing. Dry, harmonious, round and floral taste, with a pleasant aftertaste of apple.

FOOD PAIRINGS

Perfect as an aperitif. Friendly wine well paired with delicious first courses and fish dishes.

SERVING TEMPERATURE

8°C - 10°C