

PROSECCO DOC EXTRA DRY

Area of origin: Glera grapes from family vineyards in Treviso

Harvest: september, hand made

Winemaking: soft pressing and static decantation

Fermentation: in stainless steel at controlled temperatures with selected yeasts

Prise de mousse: Charmat Method

Alcohol: 11,50 % vol.

Sugar: 14 - 16 g/l

Perlage: fine and persistent

Caratteristiche: brilliant straw yellow with green reflections. Delicate aroma that reminds white flowers, apple, banana and pear. Well balanced taste between the amiable and the mineral part, with good flavor.

Serving temperature: 5 / 7 °C

Storage: in vertical position

