



Prosecco DOC Extra Dry

This fresh and aromatic sparkling wine is the result of careful cultivation and vinification of grapes that are grown on the alluvial soil of the Fonzaso plain, which through the years had been enriched by the hard work of man. Prosecco DOC Extra Dry is characterized by fine and persistent perlage.

Great to accompany appetizers and light dishes, delicious as an aperitif.

Wine Analysis

Country: Italy

Vine planting: The 4 acres of vineyards are located at the foot of the Dolomites in Veneto.

Varieties: Glera grapes

Harvest: From late September to mid-October

Winemaking: 'White vinification' (without the skin)

Fermentation: 30 days in steel tanks.

Method: Charmat - Martinotti

Perlage: Fine and persistent

Color: Ice

Tasting note: Fresh, aromatic and harmonious

Wine Analytical Data

Alcohol: 11,5% vol.

Residual Sugar: 14.8 g/l

Total Acidity: 6.09 g/l

Extract: >15 g/l

Serving temperature: 5/6 °C

BOTTLE SIZE: 0,75 L

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