

Prosecco DOC Extra Dry



DENOMINATION	PROSECCO DOC
VARIETAL	100% Glera
ALCOHOL LEVEL	11% vol.
AREA	Friuli Venezia Giulia
SURFACE	Plains
ALTITUDE	25 - 40 m s.l.m.
SOIL TYPE	Stones and clay
PLANT DENSITY	3.500 vines per hectare
VITICULTURAL TECHNIQUE	Guyot
HARVEST PERIOD	September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Sourced in Northern Italy, the grapes used to make this Prosecco are both hand and machine-picked. The wine is the result of destemming, traditional pressing and an 8 day fermentation at 16°C - 19°C in 300-600 hl tanks. This is followed by a second fermentation which lasts for 30 days. The wine is then stored in stainless steel tanks for up to 6 months until it is bottled at a pressure of 5.5 bar with 16 g/l of residual sugar and a total acidity of 6.20 g/l.

TASTING NOTES

A bright straw yellow colour, Prosecco DOC Extra Dry has a delicate aromatic nose with hints of oranges, lemons and savoury notes with a fresh smooth finish.

FOOD MATCHINGS

Served chilled, Prosecco DOC Extra Dry is ideal to enjoy as an apéritif or with light dishes of fish, chicken or creamy pastas.



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