

Prosecco DOGC Superiore Extra Dry



DENOMINATION	Prosecco DOGC Superiore
VARIETAL	Glera 90%, other white grapes 10%
ALCOHOL LEVEL	11% vol.
AREA	Veneto
SURFACE	Hills
ALTITUDE	150-550 m
SOIL TYPE	Calcareous and clay
PLANT DENSITY	4,000 vines per hectare
VITICULTURAL TECHNIQUE	Sylvoz, Double Guyot
HARVEST PERIOD	End of August to beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Made from the Glera grape, grown in the beautiful Italian region of Veneto, this wine is the result of traditional pressing and destemming. Fermentation takes place at 16-19°C in 200-600 hl tanks for 8 days. A second fermentation then takes place for 30 days and the wine is then stored for up to 6 months in stainless steel tanks before being bottled at a pressure of 5 bar.

TASTING NOTES

With a delicate bouquet on the nose and pear and green apple flavours on the palate, this Prosecco is refreshing and crisp, with hints of bready notes.

FOOD MATCHINGS

Serve as an aperitif or pair with appetizers such as Parma ham, mild cheeses and olives.



ITALY

VENETO



CAMPAIGN FINANCED ACCORDING TO
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