



Prosecco D.O.C. Spumante Extra Dry



Grape variety

from 85% Glera, and, as required by the law, up to a 15% of the following grapes: Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero vinified in white, Verdiso, Bianchetta Trevigiana, Perera, Long Glera all the grapes are harvested in our vineyards

Origin

provinces of Treviso, Padova, Belluno, Venezia, Vicenza in the Veneto region, provinces of Gorizia, Pordenone, Trieste, Udine in the Friuli Venezia Giulia region.

Winemaking

it is obtained from selected and healthy grapes, and through 4-day whole fermentation in steel tanks; after "spumantizzazione" in temperature-controlled autoclaves according to the Charmat method, the wine is filtered and decanted with isobaric technique, and then bottled.

Spumante technique

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to re-ferment until the desired bar pressure is reached.

Storage and ageing

best stored in a cool and dark cellar, this in order to maintain its aromatic freshness during its first year from bottling.

Colour

light straw yellow with greenish reflexes. Very bubbly when poured then maintaining a persistent perlage to the end.

Bouquet

pleasant, light, fine, delicate, persistent and fruity with a characteristic hint of green and golden apple, followed by floral notes.

Flavour

this wine is velvety, fresh, lively, fruity, light and fluid with a fine perlage; it is well-bodied and harmonic, and has very good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

excellent by itself as an aperitif. Ideal with all fish dishes, salami and cured meats – also goes well with light pasta and rice dishes besides all white meats. A great all rounder.