



Baglietti D.O.C. Spumante Prosecco Extra Dry No.10



Grape variety

Glera

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

when the grapes have reached peak ripeness they are carefully selected and softly pressed. The must is cooled and clarified using flotation technique. Once the alcoholic fermentation has taken place, the wine is again cooled to between 8-12°C and after 8 days it is collected, thus obtaining the sparkling white wine base.

Winemaking

the sparkling wine base is sterile filtered, sugars necessary for frothing are added together with selected yeasts suitable for the production of effervescent wines and placed in a tank (autoclave) where they undergo a second fermentation and reach the desired overpressure which is usually between 5.00 and 6.00 atm. At this point the Prosecco which will become D.O.C. Spumante is ready to be filtered isobarically and be sampled by an official sampler appointed by the Supervisory Body set up by the Consortium of Protection of Prosecco DOC.

Storage and ageing

the wine must be kept in a cool place and preferably in the dark, the maximum aromatic freshness results in the first year of bottling.

Colour

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

Bouquet

fine and elegant, with a good initial presence of fruity notes, in particular of green apple and golden apple, followed by floral notes reminiscent of wisteria and dog rose.

Flavour

pleasant prolonged tactile sensation of carbon dioxide, followed by a delicate sweetness well paired with the marked acidity. Excellent length and persistence, a harmonious and balanced Prosecco Spumante. The retro-active correspondence with what is perceived by the perfume is interesting.

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 meat – also goes well with light pasta and rice dishes besides all white meats. A great all rounder.