

## **Prosecco D.O.C. Spumante Extra Dry**



**Serenissima**



### **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.