



Prosecco DOC Spumante Extra Dry

Harmonious and soft, with a refined bouquet that combines acacia flowers, melon and white peach. Well-balanced on the palate with an all-encompassing aroma. Its vivacity and elegance make it perfect for the aperitifs.

TECHNICAL INFORMATION		ANALYTICAL FEATURES	
Classification	Prosecco DOC	Alcohol	11% alc./Vol.
Grape variety	Glera	Dosage	14-15 gr. / l
Area of origin	Treviso - Veneto	Total acidity	5-6 gr. / l
Harvest period	August - September		
Winemaking process	In thermo-conditioned stainless steel tanks.		
Alcoholic fermentation	10 days at controlled temperature		
Foaming	45/60 days in autoclave.		

TASTING NOTES		ON WINE LIST	
Perlage and color	Fine and persistent perlage. Straw-yellow color.	Name	Prosecco DOC Spumante Extra Dry - Organic and Vegan Wine
Bouquet	Refined bouquet that combines acacia flowers, melon and white peach.	Number	ART. 452
Taste	Charming, aromatic and velvety		
Food pairings	Ideal for aperitifs. A delicious complement to risotto, summer salads and grilled vegetables.		
Serving temperature	6-8° C		

