



## PROSECCO DOC SPUMANTE EXTRA DRY



**Grapes:** 100% Glera.

**Vineyard:** vines grown mostly on a flat fertile terrain of medium texture in the province of Treviso.

**Vinification:** “under-ripe” grapes (in order to preserve well the acidity), hand-picked, are vinified in white with the skins at a temperature of 8-10°C (cryomaceration) for about 12 hours; the alcoholic fermentation at controlled temperature of 16-18°C is followed by the second fermentation using the Charmat method at a temperature of 12-14 °C for about 15-24 days.

**Wine:** white foam; lively, fine and persistent perlage; pale straw yellow colour; an intense aroma of candied fruits and sweet flowers; fresh and delicate taste with an aromatic finish.

**Analytical data:** alcohol 11%; total acidity 5.55 g/l; pH 3.23; sugars 13 g/l; dry extract 17 g/l; medium pressure 4 atm.

**Optimum conservation:** to be drunk young.

**Food pairings:** ideal as an aperitif or as an accompaniment to whole meal; particularly suitable for appetizers, delicate first courses and fish-based dishes.

**Serving temperature:** cool 6-8°C.



FESTIVE

