



## Prosecco

Sparkling Wine DOC Extra Dry



### GRAPE VARIETY

Glera



### SOIL

Alluvial and pebbly plain, Western Friuli region



### GRAPE GROWING

Double Guyot training system with a vine density of 3,500 vines/ha.



### VINIFICATION

Soft pressing of grapes and first fermentation in stainless steel tank for 8 days. Second fermentation in pressure tank – Method Martinotti – for 60 days. Filtration and bottling.



### ALCOHOL - RESIDUAL SUGAR - TOTAL ACIDITY\*

11.00 % vol. - 12.50 g/L - 5.50 g/L

\* indicative values



### TASTING NOTES

Bright straw yellow. Fine and persistent perlage. It smells of Golden Delicious apple, wisteria and acacia flowers, ripe citrus and crispy peach. On the palate standing out captivating sensations and drinkability.



### PAIRING AND SERVICE SUGGESTIONS

Wine made for toasting that brings smiles and joy. Outstanding aperitif wine, it happily pairs with fish, fresh cheeses and white meats. Preferred service temperature ranges from 4° to 6 ° C in a thin flute-style glass with good opening.



### AGEING POTENTIAL

3 years if stored in ideal conditions.



### BOTTLE SIZES

0.75 L