



LE MONDE

PROSECCO D.O.C.C. EXTRA DRY

Sparkling Wines Collection



Grape variety: Glera

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot and Sylvoz

Vine density: 3.100 vines/ha

Harvest time: Mid-September

Vinification: Soft pressing of the grapes in reducing conditions. Primary alcoholic fermentation conducted at a controlled temperature of about 17 °C, cleaning of the base obtained in this way, second fermentation with the Charmat method at a controlled temperature of about 16 °C and subsequent stay on the lees lasting at least 30 days.

Ageing potential: 1-2 years after production

Alcohol by volume: 11,5%

Residual sugar: 13 g/l

Serving temperature: Approx. 6-7°C

Presentation: 0.75l bottles in 6-bottle boxes

COLOUR

Pale straw-yellow.

AROMA

A delicate aroma with hints of fruity apple and floral wisteria, which give way to notes of crusty bread.

FLAVOUR AND TASTE

A lively, pleasant flavour that is well balanced with a fruity finish.

FOOD PAIRINGS

Ideal as an aperitif, it is also the perfect accompaniment to a fresh cheeseboard or light pulse soup