



# Prosecco D.O.C. EXTRA DRY

**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.

