



SAVIAN
WINEMAKER



ORGANIC
WINE

Prosecco Doc Spumante Brut



IN VINEYARDS

Crushing and soft pressing of Glera grapes. Conduction fermentation with selected yeasts at a temperature of 15°C. It is a sparkling wine obtained with the Charmat method.

ORANOOLEPTIC CHARACTERISTIC

Intense straw yellow color with greenish reflections. Fragrant perfume of pear and green apple, on the background grapefruit and lemon zest. Final aroma is completed by hints of thyme and sage. On the palate it is harmonious, full-bodied and pleasantly persistent.

SERVING SUGGESTION

Excellent for aperitif and with vegetable meals or fish.

AWARDS



Bronze medal edition 2020



Best foreign sparkling wine december 2022



Best foreign sparkling wine december 2022



Silver medal
AWC VIENNA 2023



TECHNICAL DATA

GRAPE 100% Glera

VINEYARDS LOCATION Loncon di Annone Veneto

SOIL TYPE clay and limestone



FURTHER INFORMATION

NAME Prosecco Spumante Doc Extra Dry

ALCOHOL CONTENT 11.00 % vol

RESIDUAL SUGAR 8,00 g/l

SERVING SUGGESTION 6 – 8°C

AVAILABLE SIZE Bottle of 750 ml