

# Prosecco Doc Spumante Extra Dry



## IN VINEYARDS

After the selection of the best grapes Glera from our vineyards, fermentation takes place at temperature of 14 ° C to obtain a fine perlage.

This technique allows to have delicate and particularly pleasant aromas.

## ORGANOLEPTIC CHARACTERISTIC

Brilliant straw yellow color. Very fine and persistent perlage. Floral aromas of acacia flower, broom and gentian with a slight vegetal note of sage and mint; fruity aromas of grapefruit, pineapple and golden apple. Soft, savory and persistent on the mouth, pleasantly lively and light.

## SERVING SUGGESTION

Excellent as an aperitif and with risottos, seafood and shellfish.

## AWARDS



**GOLD MEDAL**  
Berliner Wine Trophy 2019  
Winter Edition



**GOLD MEDAL**  
International Organic PAR  
Award BioWeinPreis 2019



**Rosso – edizione 2019**  
Merano Wine Festival Wine



## TECHNICAL DATA

<b>GRAPE</b>	100% Glera
<b>VINEYARDS LOCATION</b>	Loncon di Annone Veneto
<b>SOIL TYPE</b>	clay and limestone
<b>GROWING METHOD</b>	Sylvoz



## FURTHER INFORMATION

<b>NAME</b>	Prosecco Spumante DOC Extra dry
<b>ALCOHOL CONTENT</b>	11.00 % vol
<b>RESIDUAL SUGAR</b>	16,00 g/l
<b>TOTAL ACIDITY</b>	6,00 g/l
<b>SERVING SUGGESTION</b>	8 – 10°C
<b>AVAILABLE SIZE</b>	Bottle of 750 ml