



PROSECCO EXTRA DRY DOC

Organoleptic notes and food pairing

A sparkling wine with straw-yellow colour, elegant and lively perlage (beading), well-balanced aroma, as well as generous floral and fruity notes. Its taste is soft, full and balanced, with marked fruit-rich notes. Ideal as an aperitif and on merry convivial occasions. It goes perfectly with light food, delicate meats and fish-based dishes.

Grapes: 100% Prosecco

Wine-producing area: Friuli

Terrain type: flat land with gravely substrata covered in earthy material

Cultivation system:
modified Sylvoz, double-arched cane system

Density: 3500 plants per hectare

Harvest method: manual

Bottle type: 0,75 l; 1,5 l

Vinification:

soft pressing, static decantation, fermentation in stainless steel, second fermentation using the Charmat process in autoclave with selected yeasts at a controlled temperature for about 3 months.