



PROSECCO DOC

Prosecco is the result of an ancient tradition that has changed and readapted over the centuries, thanks to the evolution of technical knowledge and the development of cultural tastes for such a refined and convivial drink. A guarantee of enjoyment of this wine.

Fine and persistent mousse.

Pale straw yellow colour.

Perfume: elegant, clean and distinctly fruity.

Flavour: characterful, fresh and pleasantly crisp, very harmonious.

THE VINEYARD

Altitude: 100-200 metres a.s.l.

Training system: Sylvoz.

Age of producing vines: 8-18 years. Planting density: 3,000-4,000 vines per hectare.

Yield per hectare: 90 hl.



GRAPES:

100%
Glera



STYLE:

**Extra Dry
sparkling
white wine**



BOTTLE:

750 ml



SERVING

TEMPERATURE:

6° | 8° C



ALCOHOL

11,00% vol

PRODUCTION

Harvest: mid September. Vinification: gentle pressing and natural settling of the must. Primary fermentation takes place in stainless steel tanks at 18-19 °C with selected strains of local yeast.

The wine is kept on fine lees for a month, then clarified and racked into sealed pressure tanks for the second fermentation that produces the bubbles.

This fermentation lasts about 25-30 days, and is followed by 30 days of aging on the lees. Aged in the bottle for several weeks.

FOOD PAIRINGS

Excellent aperitif, it pairs very well with fish dishes and light appetisers. Ideal at any time of the day for a joyful toast. Serving temperature: 6 - 8 °C