



Prosecco DOC

Classification:

Spumante DOC Extra Dry

Variety:

100% Glera

Production Zone:

Vines from Treviso. Medium texture and clay-like soil. 4,500 vines per hectare.

Harvesting:

Grapes are hand-picked during mid to late September.

Wine Process:

After grapes have been crushed and destemmed, a gentle pressing occurs to obtain 50% of the run juice. The wine is then fermented for 12 days with selected yeasts at a controlled temperature.

Aging:

Wine ages 3 months in the bottle

Alcohol level:

11%

Characteristics

Color:

Straw yellow.

Aroma:

Intense, fruity and floral with golden apple, peach and white flowers. A fragrant scent of toasted bread.

Taste:

Fresh, round and fruity with a long finish.

Serve with:

First courses with vegetables or delicate sauces. White meats, shellfish and seafood. Perfect with appetizers or in the Venetian tradition: Sopressa salami or fried radicchio. Best served at 43°F in sparkling wine glasses.

