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DENOMINATION PROSECCO D.O.C. MILLESIMATO EXTRA DRY

COLOUR BRIGHT YELLOW STRAW COLOR WITH SOME GREENISH HINTS

AROMA & TASTE LIVELY PERLAGE, INTENSE AND FRESH FLAVOUR WITH HINTS OF GOLDEN APPLE AND CITRUS FRUIT, GOOD INTENSITY. FRESH, PLEASANT AND HARMONIOUS

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GRAPES USED 100% GLERA

AREA OF ORIGIN PROVINCE OF TREVISO (CONEGLIANO – VALDOBBIADENE)

TYPE OF SOIL MEDIUM MIX FROM THE MORENIC HILLS

HARVEST PERIOD LATE AUGUST - EARLY SEPTEMBER

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VINIFICATION LIGHT PRESSING AND VINIFICATION WITH THE TRADITIONAL METHOD AT CONTROLLED TEMPERATURE

SPARKLING WINE CHARMAT METHOD

REFINEMENT IN STEEL CONTAINERS

ALCOHOLIC CONTENT 11% VOL.

ACIDITY 4.8-5.2 GR/L

SUGAR RESIDUES 12- 14 GR/LT

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SERVING TEMPERATURE 6–8°C

GASTRONOMIC COUPLING PERFECT FOR APERTIF (ALONE OR INSIDE COCKTAILS LIKE APEROL SPRITZ, BELLINI, MARTINI ROYALE). APPETIZERS , MEAT AND FISH.

