



## PROSECCO DOC EXTRA DRY

### Production are

Vineyards situated on the DOC Prosecco area

### Grape variety

Glera

### Yields

Max. 180 q/ha

### Harvest

Second ten days of September

### Sparkling wine production process

Martinotti-Charmat method

## ORGANOLEPTIC FEATURES

### Colour

Light straw yellow

### Perlage

Fine and persistent

### Smell

Pleasantly fruity and floral with hints of ripe golden apple and delicate scents of field flowers.

### Taste

Fresh, dry and savoury with an elegant, harmonic and fruity aftertaste

### Serving suggestions

Optimal as an aperitif and with appetizers.

Perfect with shellfish.

### Serving temperature

6°-8° C.

### Average data

Alcohol content 11%

Sugar content 13 g/l

Acidity 5.6 g/l

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