



# PROSECCO DOC - EXTRA DRY

### **Production area**

Vineyards situated on hilly Prosecco DOC area

## **Grape variety**

Glera (known as Prosecco)

### **Yields**

Max. 135 q/ha

## Wine production process

Second ten days of September

### Sparkling wine production process

Martinotti-Charmat method

#### **CHARACTERISTICS**

### Colour

Light straw yellow

### **Perlage**

Fine and persistent

### **Smell**

Pleasantly fruity with hints of golden apple and elegant hints of acacia flowers.

#### **Taste**

Fresh and smooth with a harmonic finish

### Serving temperature

6°-8° C

# Average data

Alcool 11% vol

Zuccheri 16 g/l

Acidità 5,6 g/l

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