



PROSECCO DOC – EXTRA DRY

Production area

Vineyards situated on hilly Prosecco DOC area

Grape variety

Glera (known as Prosecco)

Yields

Max. 180 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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