

PROSECCO DOC EXTRA DRY



Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus.

Colour: pale yellow with emerald highlights;

Varieties: 100% Glera;

Production area: Treviso Hills;

Soil: hill, clayey, calcareous;

Climate: Mediterranean – cool;

Ripening: from 20th September to 10th October;

Vinification: in white with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Service temperature: 8°C;

Total acidity: 5,5 g/l;

Sugar residue: 14 g/l;

Preservation in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

