

Prosecco Spumante

DOC Extra Dry

The special sorting of Glera grapes to produce Prosecco and the art of winemaking are the distinguishing features of this wine. The “prise de mousse,” which takes place using the charmat method, with a stirring of the lees to maximize quality, gives rise to a seductive perlage, very fine and persistent.

Grape Varieties	100% Glera
Vineyard location and characteristics	Veneto at an altitude of 150 to 300 meters.
Soil	Mixed soil composition, mostly morainic and clay.
Vine training and planting density	Prevalently Guyot (4500 vines/ha), and some Pergola (3800 vines/ha)
Harvest	Mechanized harvest of Guyot vineyards, hand harvested for the Pergola in early September.
Vinification	Destemming and soft crushing of the grapes. After a very slight skin contact, the must is separated and cleaned, fermentation at 18°C., stabilization and passage to autoclave for the prise de mousse, without losing aroma and freshness.
Maturation	A few months in the bottle
Organoleptic Characteristics	Straw yellow color with greenish highlights. The bouquet is evocative of wild flowers, apple and lime. On the palate it is soft, persuasive, with a perlage of exhilarating finesse.
Analytical Notes	Alcohol: 11% vol. Sugar: 15 g/l Pressure: 4,5 atm. Total Acidity: 5,10 g/l Volatile Acidity: 0,16 g/l Dry Extract: 19,12 g/l
Size	0,75 l
Pairings	The first glass is a perfect aperitif, but its personality makes it great company with any dish served.
Serving Temperature	Serve at around 8° - 10°
Cellaring	A sparkling wine to be enjoyed young with its fresh and delicate bouquet, within 2 years.