

Prosecco
Spumante extra-dry
D.O.C.



DENOMINATION:

Denominazione di Origine Controllata

PRODUCTION AREA:

Euganean Hills, Arquà Petrarca.
Volcanic soil, with limestone and clay.

GRAPES:

100% Glera

HARVEST PERIOD:

Mid September

FERMENTATION:

After a soft pressing, must ferments in stainless steel tanks at a controlled temperature.
Re-fermentation at a low temperature up to 4 atmospheres (Charmat Method).

DESCRIPTION:

Sparkling wine with a bright pale color and a fine and persistent perlage. The perfect match is with light starters, sea fish and fresh water fish, and it is excellent as an aperitif. Serve at about 8°C.

ALCOHOL:

11,5% vol