

prosecco

DENOMINAZIONE DI ORIGINE CONTROLLATA
EXTRA DRY



Appellation	Prosecco DOC
Colour	Bright straw yellow with green highlights and a very fine and persistent perlage.
Aroma	Good intensity with particular notes of apple, lemon and grapefruit.
Taste	Good structure, soft with emerging fruit notes, balanced and savoury.

AGRONOMICAL DATA

Grapes	Glera
Production area	Veneto/Friuli Venezia Giulia
Altitude	30/50 metres a.s.l. (98/164 ft)
Type of soil	Clayey
Orientation	North-South
Training system	Sylvoz, double curtain overturned
Stumps/ha	2800
Yield q.li/ha	150
Harvest	Mid September

OENOLOGICAL DATA

Pressing	Very soft
Sparkling wine production	Long Charmat
Malolactic fermentation	No
Aging	No

ANALYTICAL DATA

Grape's yield in wine	75%
Totale acidity (g/l)	5.80 ÷ 6.00
Ph	3.10 ÷ 3.30
Residual sugar (g/l)	13 ÷ 15
Alcohol	11% vol

OTHER DATA

Food pairing	Fried vegetables, cheese, row fish.
Serving temperature	6-8° C (42-46° F)
Storage	Store in dry rooms, away from light or warm sources.