



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 |
| Harvest | Mid September |

OENOLOGICAL DATA

| | |
|---------------------------|--------------|
| Pressing | Very soft |
| Sparkling wine production | Long Charmat |

ANALYTICAL DATA

| | |
|----------------------|-------------|
| 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. |

SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

