



Prosecco Dop Extra Dry

Grape variety: Glera

Production process: grape pressing and separation of the must from the skins within 48 hours. Temperature-controlled second fermentation at 18-19°C (natural fermentation in sealed tanks, which leads to the formation of carbon dioxide, enhancing the aromatic and fruity notes), facilitated by selected yeasts and subsequent ageing on the fermentation yeasts for at least 30 days.

Alcohol: 11% Vol.

Sugar content: 15 gr/l

Colour: straw yellow with greenish nuances

Perlage: delicate and persistent bubbles

Bouquet: fresh with intense aromatic notes

Taste: well-balanced, delicate and with a pleasant finish

Serving temperature: 6-8° C

Food pairings: Excellent as an aperitif or with appetizers, fish dishes and delicate dishes

MUNDUS VINI

SILVER

RECHERCHÉ 2019

6th Asia Wine Trophy

2018

Asia Gold

Daejeon - 대전

under the patronage of the OIV

OIV

CHATEAU

2018

DOUBLE GOLD

SAN FRANCISCO
INTERNATIONAL
WINE
COMPETITION

INTERNATIONAL CHALLENGE 2018

OR

GILBERT & GAILLARD

87/100

falstaff

PROSECCO TROPHY 2019

39 POINTS

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90pts

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