



Exclusive

PROSECCO DOC

Extra Dry



6-8 °C
SERVICE
TEMPERATURE



80-90 K
ANNUAL
PRODUCTION



11,5%
ALCOHOL



14-16
RESIDUAL
SUGAR (G/L)



5,5
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



6
BOTTLES

PROFILE:



RECOMMENDED GLASS



Flûte

GRAPE VARIETIES

Glera 85% min + Pinot Grigio/ Chardonnay 15% max

LOCATED OF THE VINEYARD

Veneto Region

VINEYARD AND TYPE OF LAND

The vineyards are located at an altitude up to 150 above sea level and they grown on medium-textured soils tending to clayey.

VINIFICATION AND AGING

Soft pressing of the grapes, cold static decantation of the must (5-7°C) and start of alcoholic fermentation at a controlled temperature of 18°C. Next racking and aging in steel tanks for 2 months. Second fermentation in pressure tank for about 30 days following by bottling. Aging in bottle for about 30 days.

WINE LAYOUT AND PAIRINGS

Bright yellow colour, revived by the perlage, fruity perfume and floral taste. Perfect as aperitive.

FOOD PAIRING



Fried polenta



Olive Roasted Turkey



LE MANZANE®