



LEMANZANE®

PROSECCO EXCLUSIVE EXTRA DRY

Prosecco DOC Millesimato Extra Dry



PROFILE:

FLORAL	● ● ● ● ●
FRUITY	● ● ● ● ●
MINERALITY	● ● ● ● ●
SMOOTHNESS	● ● ● ● ●
FOAM	● ● ● ● ●



FLUTE



6-8 °C

SERVICE
TEMPERATURE



80/90

MILA
PRODUCTION
PER YEAR



11,5%

ALCOHOL



15-17

RESIDUAL
SUGAR (G/L)



5,5

TOTAL
ACIDITY
(G/L)

GRAPE VARIETIES

Glera for Prosecco Conegliano Valdobbiadene Docg minimum 85% +
Chardonnay / Pinot Bianco maximum 15%

LOCATION OF THE VINEYARD

Veneto region

VINEYARDS AND TYPE OF LAND

The vineyards are located at an altitude up to 200 a.s.l. 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
autoclave for about 30 days following by bottling. Aging in bottle for about
30 days.

WINE LAYOUT AND PAIRINGS

Bright yellow color, revived by the perlage, fruity parfume and floral taste.
Perfect as aperitive, served at 6- 8 °C.

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