

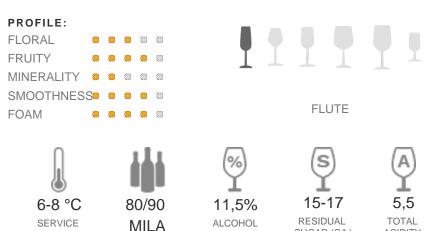
# PROSECCO EXCLUSIVE EXTRA DRY

Prosecco DOC Millesimato Extra Dry

PRODUCTION

PER YEAR





SUGAR (G/L)

(G/L)

## **GRAPE VARIETIES**

TEMPERATURE

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  $(5-7^{\circ} \text{ C})$  and start of alcoholic fermentation at a controlled temperature of  $18^{\circ} \text{ C}$ . 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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