
PROSECCO
EXTRA DRY DOC

Wine Type

Sparkling, Extra Dry

Denomination

Prosecco D.O.C.

Grapes

Glera

Alcohol (% VOL)

11% vol.

Residual sugar

14 g./liter

Total Acidity

5,6 g./liter

Sizes available

750ml

Serving at

6-8° C

Method of Production

Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C. Sparkling fermentation in pressurized stainless steel tanks for one month. Tasting Notes Prosecco is an Extra Dry Spumante, fresh and velvety with scents of Golden. Delicious apple, pear and acacia blossom: perfect as an aperitif and to liven up a party.

