

# VILLA ♦ LOREN

## PROSECCO D.O.C. EXTRA DRY ICE



<b>Wine type:</b>	Prosecco Extra Dry
<b>Grapes:</b>	Glera
<b>Appellation:</b>	DOC
<b>Production area:</b>	Veneto, Italy
<b>Bottle size:</b>	750 ml
<b>Serving temp.:</b>	6 - 8° C
<b>Alcohol content:</b>	11% Vol.

**Colour:** Straw yellow colour.

**Fragrance:** Fresh and fruity bouquet with exotic hints.

**Taste:** The palate is lean, creamy and harmonious.

**Pairing:** It is ideal as an aperitif, and ideal for opening refined lunches, also well suited at the end of a meal.

### VINIFICATION:

Classic white vinification with reductive technique, fermentation on clean must at a temperature of 19-21 °C with selected yeasts. The second fermentation is carried out in an autoclave following the short charmat method.



# VILLA ♦ LOREN

## SPUMANTE EXTRA DRY ICE



Wine type:	White sparkling wine
Grapes:	Italian white grapes
Appellation:	Sparkling wine
Production area:	Veneto, Italy
Bottle size:	750 ml
Serving temp.:	6 - 8° C
Alcohol content:	11% Vol.

**Colour:** Straw yellow colour.

**Fragrance:** Pleasant fresh fruitiness and exotic scents characterise its the fragrance.

**Taste:** It is pleasantly soft and creamy on the palate.

**Pairing:** Suitable as an aperitif, but also to open refined lunches, especially fish-based ones, it is also well also suitable at the end of a meal.

### VINIFICATION:

Classic white vinification with reductive technique, fermentation on clean must at a temperature of 19-21 °C with selected yeasts. The second fermentation is carried out in an autoclave following the charmat method short.

