



PROSECCO DOC

Extra Dry Millesimato



MAIN FEATURES

VINE: 100% Glera

PRODUCTION AREA: Torre di Mosto, own vineyards

SOIL TYPE: medium-textured, tending to clayey

GROWING SYSTEM: Sylvoz

TECHNICAL DATA

DENOMINATION: Prosecco DOC Extra Dry Millesimato

ALCOHOL RATE: 11% vol.

SUGARS: 14,00 g/l

TOTAL ACIDITY: 6,00 g/l

SERVING TEMPERATURE: 8-10 °C

AVAILABLE FORMATS: 750ml bottle

VINIFICATION

After the selection of the best grapes from our own vineyards, the fermentation takes place at a temperature of 14 °C (to guarantee a perfect perlage). This technique produces delicate aromas which are particularly pleasing to the palate.

ORGANOLEPTIC QUALITIES

Brilliant straw yellow colour. Very fine and persistent perlage. Aromas: floral scents of acacia, broom and gentian with a light vegetal note of sage and mint; fruity scents of grapefruit, pineapple and golden apple.

FOOD PAIRINGS

Excellent as an aperitif and throughout the meal with risotto, shellfish and crustaceans.

