



Prosecco

DOC
EXTRA DRY

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



Vineyard location:	Province of Treviso
Altitude:	40 MASL
Soil composition:	Medium consistency
Grape variety:	Glera
Growing system:	Sylvoz
Harvest time:	Second 10 days of September
Technology "Le Contesse":	- soft pressing and cleaning of the must by cold static decantation; - cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature; - secondary fermentation in pressurized vat with selected yeasts; - the wine is bottled and then left to age in a conditioned warehouse for a few weeks.
Alcohol:	11 % vol.
Residual Sugar:	15 g/l
Perlage:	Fine and longlasting.
Color:	Soft straw yellow.
Aroma:	Fruity with a touch of golden apple, Williams pear and of citrus note. Floral notes of acacia blossoms and wisteria.
Bouquet:	Refreshing and lovely.
Serving:	Serving chilled at 6-8°C.
Serving suggestions:	Excellent as an aperitif. It is recommended with fish dishes, salads, vegetable dishes and cheese.

