


PRIMO.V.



APPELLATION	PROSECCO SPUMANTE EXTRA DRY V.S.A.Q. 
EAN BARCODE	872402001769
PRODUCTION REGION	The gravely, fertile alluvial terrain through which the central section of the River Piave flows along the valleys in the top part of the Treviso plain.
VINIFICATION	The Prosecco harvest is performed in late September, with a good acidity and a crisp freshness of the grapes. The must obtained by soft-pressing the grapes undergoes flash-pasteurization at a temperature higher than 87 C° so as to be rendered mevushal. It is then immediately separated from the skins, statically decanted, clarified and therefore fermented in stainless steel vessels under controlled temperature conditions. Once the base wine has been obtained, it undergoes a second fermentation in pressure tanks by means of selected kosher-approved yeast (Charmat method) for the sparkling process to take place, after which it is subjected to cold stabilisation and filtering prior to bottling.
KOSHERIZATION	This wine was produced according to Judaism's religious law. All of the winemaking steps throughout the entire procedure (from the grape-crushing phase up to and including the bottling phase), during which every oenological ingredient used is strictly kosher-certified, are carried out under the supervision, in full involvement, and by the exclusive handling of an authoritative and qualified Orthodox rabbi, being responsible for ensuring that the product is genuine - free of any preservatives, additives, or coloring - and any equipment has been properly steam-sterilized before any use (achieving a "kosher status"), for affixing/removing the seal of approval to the product, and for guaranteeing that the kosher wine meets any additional Passover requirement.
TASTING NOTES	Straw-yellow in colour with greenish tinges, this wine is marvellously floral on the nose, with distinct fruity nuances of apple and white peach also present. Fresh, clean flavour, with a perfect balance between the acidulous and sugary elements. Persistent on the palate with a soft, mouthfilling fizziness.
FOOD AND WINE PAIRING	Superb when served before any meal as an aperitif, for better valuing the delicate, mouthfilling aroma of its persisting bubbles. Well worth trying with shellfish, raw fish courses and seafood risottos. Perfect in any convivial situation.
SERVING TEMPERATURE	8 C°
ALCOHOL CONTENT % VOL	11
RESIDUAL SUGAR LEVEL % VOL	1,8
TOTAL ACIDITY gr/lt	5,8
So2	124
BOTTLE TYPE	Champagne 'Collio'
BOTTLES per CASE	12
CASES per LAYER	10
CASES per EPAL	50/60

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