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| APPELLATION | PROSECCO SPUMANTE EXTRA DRY V.S.A.Q. |
| EAN BARCODE | 634683001513 |
| 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 takes place during the second ten days of September. The must obtained by soft-pressing the grapes is immediately separated from the skins, clarified and fermented at a controlled temperature of 17°C, using selected varietal yeasts. Once the base wine has been obtained, it undergoes a second fermentation in pressure tanks (Charmat method), after which it is subjected to cold stabilisation and filtering prior to bottling. |
| TASTING NOTES | Pale straw-yellow in colour, enhanced by a crystal-clear, crisp, lingering beading that brings out the exquisitely-subtle pear, citrus, white-fleshed fruit and white-petaled flowers overtones to the full. Marvellously fruity, pleasantly-amiable and superbly fresh on the palate, with a perfectly-balanced texture which combines gentle acidity and a lively, creamy fizziness. |
| FOOD AND WINE PAIRING | Extremely versatile, all-course wine, perfect in any convivial situation. Superb as aperitif, whenever raising glasses for a toast. The <i>Spumante Extra Dry</i> amiable version is enjoyed at its very best with sea-bass or sea bream fillets with olive oil and lemon and with marinated shellfish. Well worth trying with custard pies and fine cream patisserie. |
| SERVING TEMPERATURE | 8 C° |
| ALCOHOL CONTENT % VOL | 11 |
| RESIDUAL SUGAR LEVEL % VOL | 1,8 |
| TOTAL ACIDITY gr/lit | 5,8 |
| So2 | 124 |
| BOTTLE TYPE | Champagne 'Collio' |
| BOTTLES per CASE | 12 |
| CASES per LAYER | 10 |
| CASES per EPAL | 50/60 |