



PROSECCO SPARKLING

DENOMINAZIONE DI ORIGINE CONTROLLATA · Extra Dry



Bubbles

PRODUCTION AREA:

Treviso Hills.

VARIETAL:

Prosecco DOC 100%

GROUND COMPOSITION:

Plot very light and rich texture.

VINEYARD:

Farming method and principal cultivation: vineyards in rows, treatments only when necessary to intervene it is absolutely necessary during maturation.

HARVEST:

Manual in mid-September.

WINEMAKING:

After natural fermentation, you autoclave the froth, prolonged for at least five weeks. At bottling, the residual sugar content is determined to get the value of extra dry.

CONSERVATION: 6 °

SERVICE: 10 °

SENSORIAL NOTES:



Colour: Soft and compact foam with a fine and persistent perlage. Yellow pale color with yet green lights.



Fragrance: Mineral and fruity fragrances, grapefruit and peach on everyone.



Taste: Fresh acidity reminiscent of the Kaiser pear with hints of light and typical savory.

MATCH:

Medallions of lobster with baby artichokes.

ADDITIONAL NOTES:

Bottle model: Mirage 725g V.Q.

Weight: Cases of 6 bottles. Gross weight 9,154 kg. Net weight 4,5 kg.

Composition E-pal size 80 x 120: 95 cases of 6 bottles (19 cases per layer)