

Prosecco 4or

product of Italy

PROSECCO 4OR SPARKLING

Denominazione di Origine Controllata - Extra Dry

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.

Storage: 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 with sleeve packaging

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)



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