



## PROSECCO EXTRA DRY



**Type:** Prosecco extra dry

**Classification:** Controlled designation of origin

**Vine:** 100% Glera

**Production:** Montecchio Maggiore

**Soil:** Calcareous and clayey subsoil

**Altimetry:** 150 m

**Climate:** Continental climate with good temperature changes for an optimal grape ripening

**Grapes harvest:** From mid September

**Vinification:** The selected grapes are fermented again in autoclaves at controlled temperature where the wine acquires a fine and persistent perlage as well as floral and fruity fragrance

**Ripening:** Stainless steel tanks for 4 months

**Colour:** Soft pale yellow Scent: William pear scent with hints of Narcissus flowers

**Flavour:** Fresh and soft

**Alcoholic degree:** 11,5% vol.

**Pairing:** Aperitif wine par excellence. Perfect with hot and cold starters, fish, crustaceans and why not? A good gourmet pizza

**Service temperature:** 8-10 °C