WHY NOT
? 15.0

Vino spumante Prosecco DOC extra dry MILLESIMATO



TYPE OF WINE
Sparkling wine Prosecco DOC extra dry MILLESIMATO

MAIN GRAPES
Glera (Prosecco) min. 85% and other permitted grape varieties for the same harvest/vintage.

PRODUCTION AREA
Grapes coming from the DOC Prosecco area and in particular from the Region Veneto and Friuli-Venezia Giulia (North Italy)

SOILS
Volcanic origin, mainly clayey-limestone, rich in minerals and micro-elements, which promote the production of grapes really suitable for the sparkling and semi-sparkling wine.

HARVEST
Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

VINIFICATION
Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method, for a period of not less than a month.

COLOUR
Straw yellow with nice greenish hints, brilliant. Fine and persistent perlage.

BOUQUET
Fresh and aromatic notes typical for the grape variety, rich in fruity perfumes, with hints of green-apple, Williams-pear and citrus, blending into floral notes.

TASTE
In the mouth the wine is full, aromatic and velvety. A good balance, thanks to the good acidity. Long and typical green-apple after taste.

FOOD PAIRING
Really appreciated as an aperitif, can be combined to the entire meal. Suggested to match with pasta with light sauces of white meat or vegetable, fish dishes, shellfishes with a sweet tendency or white meats. A After the meal a perfect companion to dry pastry or medium seasoned cheeses.

SERVING SUGGESTION
5-6°C

ALCOHOL CONTENT
11,5%vol

[Atmosphere (75 cl)], [11-11,5% vol]

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CONTRI
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