Tenimenti di Veglia

# Vino spumante Prosecco DOC extra dry




**TYPE OF WINE**
Sparkling wine Prosecco DOC EXTRA DRY

**MAIN GRAPES**
Glera (Prosecco) for min. 85% and other permitted grape varieties

**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 pleasantly soft, with a velvety sensation that caresses the palate. The typical aromatic and fruity notes are good balanced with the nice acidity. Typical long lasting after taste of green-apple.

**FOOD PAIRING**
Served cool as an aperitif, is ideal for buffets and appetizers. Suggested with dishes with a sweet tendency such as vegetables appetizers, pumpkin risotto, shellfish or salmon, white meats. After the meal with cookies, spoon-desserts and medium seasoned cheeses.

**SERVING SUGGESTION**
5-6°C

**ALCOHOL CONTENT**
11,50%

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

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