



PROSECCO SPUMANTE EXTRA DRY DOC

The presence of marine fossils in the Euganean Hills area reveals their volcanic origin. Reliefs separated by cool valleys, ideal exposure to the sun and alluvial deposits mixed with volcanic rocks give grapes their many characteristic qualities.

These special features make fully sparkling wines stand out with their fruity fragrances, sometimes aromatic, and their pleasant sparkle.





PROSECCO SPUMANTE EXTRA DRY DOC

Wine	Prosecco DOC Extra Dry
Alcohol/Vol.	11%
Production area	Grapes from members' vineyards situated in the DOC area of the Euganean Hills nature reserve
Soil type	Volcanic and alluvial in origin, clayey
Training system	Double inverted
Grape variety	Glera 100%
Harvest period	September
Processing	Second fermentation in large closed tanks at a controlled temperature
Product type	Aromatic fully sparkling wine
Visual characteristics	Straw yellow - refined and persistent perlage - evanescent froth
Aroma	Refined with hints of fruit
Flavour	Extra dry
Serving temperature	10°C
Serving suggestions	Ideal as an aperitif or throughout a meal
Bottle	0.75l, case of 6 bottles - weight 9.5kg



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