

PROSECCO

DOC

EXTRA DRY

*Excellent as an aperitif, with battered vegetables, cold pastas, fresh cheeses and raw fish such as oysters and langoustines.
Recommended pairing: spaghetti with clams.*

Bright color, with green hues and a thin and persistent perlage.

On the nose it recalls acacia flowers, has a good intensity, with apple, lemon and grapefruits notes.

Good structure, with balanced sapidity. Pleasant and harmonic in the mouth.

Serving temperature 6-8° C (42-46° F).



SPARKLING PROCESS
IN AUTOCLAVE
FOR ABOUT 90 DAYS

AGRONOMICAL DATA

Grapes	Glera
Production area	Province of Treviso
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and also gravelly
Harvest	Mid September

ANALYTICAL DATA

Totale acidity (g/l)	5.80 ÷ 6.00
pH	3.25 ÷ 3.45
Residual sugar (g/l)	12 ÷ 15
Alcohol	11% vol.

FORMAT / PACKAGING / GIFT BOX

200 ml 12 bottles

200 ml 3 bottles



SCAN QR CODE
Ingredient list
Nutrition declaration
Environmental label

