FOSSETTA

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA - EXTRA DRY



COUNTRY: Italy

ACIDITY: pH 3.1 +/- 0.1

ALCOHOL: 11%

RESIDUAL SUGAR: 15 g/l +/- 1 g/l

GRAPES: Glera

APPELLATION: Prosecco D.O.C.

TERROIR: The soils are mainly medium textured and relatively loose, with very steep slope while in the plain there are in general clay soils.

HARVEST & VINIFICATION: The harvest takes place from the last week of August to the second week of September allowing the grapes to reach the right ripeness/acidity balance and concentration of aromatic substances.
The grapes are crushed immediately after picking to avoid uncontrolled spontaneous fermentation. Having multiple crushing plants close to the vineyards assures the shortest the time from the vineyard to the cellar. When grapes arrive to the cellar, stalks and skins are vseparated and the juice is extracted through soft pressing, giving the wine the freshest aromatic components.

TASTING NOTES: Brilliant straw yellow color with delicate perlage. On the palate it delivers ripe assorted apple, pear, some citrus and a dash of nutty almond flavoring.

FOOD PAIRING: Fish, white meat, fresh cheese. Easy drinking Italian sparkling wine perfect to celebrate all occasions!

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750ML: 0-84279-00031-2

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