

Prosecco Extra Dry

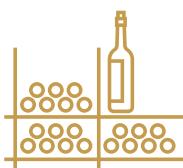


Italy
Veneto
Treviso



VINIFICATION

Obtained from the refermentation of the base wine in small stainless steel autoclaves at low temperatures, through a process lasting about 45 days.



AGEING

Aged on the lees for 30-60 days, developing elegance and freshness.



Pale straw yellow in color.



TASTING NOTES



The nose is finely fruity, with a delicate, aromatic, and well-balanced bouquet of great elegance.



CLASSIFICATION

D.O.C.

WINE TYPE

Sparkling wine

ALC./VOL.

11%



GRAPE VARIETIES

Glera

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual



On the palate, it is clean, well-defined, smooth, with flavors reminiscent of green apple.