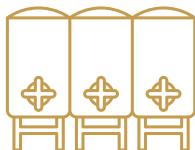




Prosecco Superiore Conegliano Valdobbiadene Extra Dry

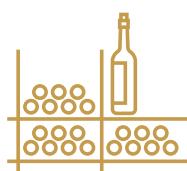


Italy
Veneto
Treviso



VINIFICATION

The must is placed in small temperature-controlled pressure tanks (40 hl), where fermentation is started with selected yeasts.



AGEING

Extended resting period of 20 days on the lees in temperature-controlled stainless steel tanks.



TASTING NOTES



Bright straw yellow in color with a rich, fine perlage.



Bright straw yellow in color with a rich, fine perlage.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Sparkling wine

ALC./VOL.

11%



GRAPE VARIETIES

100% Glera

AGRICULTURAL SYSTEM

Conventional

HARVEST

Mid September



On the palate, the freshness and fragrance of just-ripe fruit dominate, enhanced by the delicate release of carbon dioxide.