SACCHETTO

PROSECCO DOC EXTRA DRY



Prosecco in its most vigorous version, with its typical aroma and velvety flavor. Intense fruity aroma and soft and enveloping flavor. Excellent as an aperitif and throughout the meal with legume and seafood soups, pasta with meat sauces, fresh cheeses and white meats. Serve chilled at 6-8°c.

Classificazione:	Prosecco D.O.C. Extra Dry Vino Spumante
Zona d'origine:	Veneto and Friuli Venezia Giulia
Vitigni:	Glera
Vinificazione:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle
Longevità:	14/18 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale straw yellow with copper reflections.
Profumo:	Typical fruitiness with hints of peach, pear, banana, and green apple. Clear citrus notes fade into floral notes of wisteria and acacia.
Sapore:	Harmonious and mellow, yet dry thanks to its refreshing character.
Gradazione alcolica:	11% Vol
Acidità totale:	5,6 - 5,8 g/l
Residuo Zuccherino:	13 - 15 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.
Riconoscimenti:	**2025 - Mundus Vini - Gold Medal** **2025 - Decanter - Bronze Medal** **2023 - I.W.S.C. - Bronze Medal** **2022 - I.W.S.C. - Bronze Medal**