

PROSECCO D.O.C. EXTRA DRY  
VINO SPUMANTE  
FILI 0,75l



It's one of our most awarded wines: delicate, versatile, it comes from the unique grapes of Prapian vineyards. Excellent for any stylish occasion, it makes each occasion stylish.

Classification:	Prosecco D.O.C. Extra Dry Vino Spumante
Area of Origin:	The Area of Treviso
Grapes:	100% Glera
Wine-making:	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.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle.
Preservation:	18/20 months depending on the temperature and lighting of the place where it is stored.
Colour:	Pale straw yellow
Aroma:	Delicate and elegant aroma with fruity scents of ripe apples and flower hints of acacia.
Flavour:	Mellow, fine and elegant taste, slightly fruity and juicy.
Alcohol content:	11,5% Vol
Total Acidity:	5,6 - 6 gr/l
Residual Sugar:	13 - 16 gr/l
Serving Temperature:	6 - 8° C
Gastronomic Match:	It's an excellent aperitif and perfectly accompanies legume and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.
Awards:	<b>Bronze Medal</b> - Teksom International Wine Awards 2022, <b>Gold Medal</b> - The Drink Business/ The Prosecco Masters 2021, <b>Gold Medal</b> - Mundus Vini 2021, <b>Bronze Medal</b> - Teksom International Wine Awards 2021, <b>Bronze Medal</b> - Decanter 2020, <b>Gold Medal</b> - Mundus Vini 2020, <b>Silver Medal</b> - The Drinks Business/ The Prosecco Masters 2020, <b>87 Points</b> - Wine Enthusiast 2020, <b>Silver Medal</b> - I.W.C. 2019, <b>86 Points</b> - Mundus Vini 2018, <b>Bronze Medal</b> - I.W.C. 2018 / 2015, <b>Bronze Medal</b> - The Drinks Business/The Prosecco Masters 2018, <b>Bronze Medal</b> - I.W.S.C. 2017, <b>Commended</b> - I.W.C. 2016 / 2014, <b>Bronze Medal</b> - Decanter 2016