



SACCHETTO

## DOC PROSECCO EXTRA DRY

0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Doc Prosecco Extra Dry  
Vino Spumante

**AREA OF ORIGIN:**

The Province of Treviso

**GRAPES:**

Glera

**WINEMAKING:**

Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

**AGEING:**

In temperature-controlled steel containers.

**REFINING:**

In bottle

**PRESERVATION:**

14/18 months depending on the temperature and brightness of the storage place.

**COLOUR:**

Pale straw yellow.

**AROMA:**

Intense fruity and flower scent with wisteria and acacia hints.

**FLAVOUR:**

Fresh and harmonious.

**SERVING TEMPERATURE:**

6 - 8°C



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**GASTRONOMIC MATCHES:**

Excellent as an aperitif and with all the courses. To be served with fish and vegetable - based hors d'oeuvres and with sea food and baked fish.

**ALCOHOL CONTENT:**

11.5% Vol

**TOTAL ACIDITY:**

5,6 – 5,8 g/l

**RESIDUAL SUGAR:**

14 -15 g/l

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**AWARDS:**

**Bronze** - IWSC 2022