

**PROSECCO D.O.C. EXTRA DRY 0,20 L
VINO SPUMANTE
FILI**

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: 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 - 6,0 g/l
Residual sugar: 13 - 16 g/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: 86 Points - MundusVini 2018
Bronze Medal - IWC 2018 / 2015
Bronze Medal - The Drinks Business/ The Prosecco Masters 2018
Commended - IWC 2017 / 2016 / 2014
Commended - Decanter 2015
86/87 Points - MEININGERS WEINWELT 2013
87+ WEIN+Markt 2012

MUNDUS vini



weinwelt Meininger Wein **Wein** DES WEINCHAFFENMANNEN **Markt** DES SAISON- UND WEINWELT