

**PROSECCO D.O.C. EXTRA DRY
VINO SPUMANTE
LINEA TOP C**



Classification: Prosecco D.O.C. Extra Dry
Vino Spumante

Area of origin: The province 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: 14/18 months depending on the temperature and lighting of the place where it is stored.

Colour: Pale straw yellow with copper reflections.

Aroma: Typical fruity with peach, pear, banana and green apple hints.

Flavour: Harmonious and mellow, yet dry thanks to its refreshing character.

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 perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.