

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



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.

Aroma: Intense fruity with peach, banana, green apple scents, flower and citrus hints.

Flavour: Mellow and full-bodied, yet dry thanks to its refreshing acidity.

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 is the most "classical" Prosecco of this category. It blends aroma and velvet taste with clear and lively perlage. It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.