

## PROSECCO DOC MILLESIMATO EXTRA DRY SPARKLING WINE

*Production zone:* Italy

*Method:* a delicate sparkling wine directly achieved through second fermentation in small stainless steel tanks at low temperature. The entire process lasts approximately 30 days.

*Froth:* copious and ethereal; fine, lingering perlage.

*Colour:* light straw with vivacious froths.

*Scent:* fruity with hints of Golden Delicious apples, acacia and wisteria blossoms.

*Flavour:* clean and soft.

*Alcohol:* 11% Vol.

*Residual sugar:* 1.2 %

*Aphrometric pressure:* 5 atm a 20° C.

*Serving temperature:* 6-8° C.

*Serving suggestions:* goes very well with white meat, as an aperitif and with all fish dishes.

*Stemware:* champagne glass

*Storage:* in a cool, dry place. Transfer to fridge a few hours before serving.

