



## PROSECCO SUPERIORE DOCG EXTRA DRY SPARKLING WINE

*Production zone:* Italy Conegliano-Valdobbiadene

*Method:* a delicate sparkling wine directly achieved through second fermentation in small stainless steel tanks at low temperature. The entire process lasts approximately 45 days.

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

*Colour:* bright straw with light greenish highlights.

*Scent:* intense, quite complex with aromatic hints of pears, apples and citrus fruit.

*Flavour:* clean and soft, reminiscent of almonds.

*Alcohol:* 11% Vol.

*Residual sugar:* 1.3 %

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

*Serving temperature:* 6-8° C.

*Serving suggestions:* excellent as an aperitif, ideal with fish starters.

*Stemware:* champagne glass

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