



## PROSECCO SUPERIORE DOCG DOSAGGIO ZERO - EXTRA BRUT 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:* the taste is perfectly dry and reveals a good body and a sapidity which combines itself with the acid structure and makes the wine a pleasant and fresh drink.

*Alcohol:* 11% Vol.

*Residual sugar:* 0.1 %

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

*Serving temperature:* 6-8° C.

*Serving suggestions:* very good as aperif, served alone or to join fish appetizers or with vegetable first courses.

*Stemware:* champagne glass

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