



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: dull straw.

Scent: finely fruity with a delicate bouquet, aromatic, well-balanced and extremely elegant.

Flavour: clean and soft, reminiscent of almonds.

Alcohol: 11% Vol.

Residual sugar: 1.1 %

Aphrometric pressure: 5 atm a 20° C.

Serving temperature: 6-8° C.

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

Stemware: champagne glass

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