



PROSECCO DOC EXTRA DRY

ORGANIC & VEGAN CERTIFIED WINE

PRODUCTION AREA

Veneto, in the heart of Treviso plain

SOIL

Loose soil, with good presence of skeleton

GRAPES

100% Glera. The harvest is carried out in the middle of September.

VINIFICATION

The first phase includes a soft pressing and a traditional white wine vinification. Fermentation takes place at a controlled low temperature (17°C) for 1 week to preserve the quality of the grapes. Subsequently the wine goes through a second fermentation in steels tanks at a controlled temperature (16°C) for at least 30 days. Atm 4.5.

WINE CHEMISTRY

ABV: 11% vol

ORGANOLEPTIC NOTES

Brilliant straw yellow color with greenish reflections.
Harmonious and fruity aroma reminiscing of Renetta apple.
Fresh and balanced taste and an elegant aftertaste.
Fine and persistent perlage.

SOMMELIER NOTES

Serving temperature: 4-6°C

Food pairing: excellent as aperitif and for any kind of buffet. Perfect to be paired with vegetable curry, nachos & guacamole and Trevisano radicchio risotto.

AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRAS FREE



NON-GMO



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013