



SPARKLING PROSECCO DOC EXTRA DRY

ORGANIC & VEGAN CERTIFIED WINE

PRODUCTION AREA

Veneto region, in the heart of Treviso flatland

GRAPES

100% Glera

VINIFICATION

The first phase includes a soft pressing and a traditional white wine vinification, keeping the temperatures low to preserve the quality of the grapes. In a second step, it is then performed the secondary fermentation in steel tanks at a controlled temperature for at least 30 days. 4.5 atm.

WINE CHEMISTRY

ABV: 11%

ORGANOLEPTIC NOTES

Brilliant straw yellow colour 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 risotto with Red Radicchio of Treviso.

AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRA FREE



NON-GMO

