



PROSECCO MILLESIMATO EXTRA DRY

WINE CHARACTERISTICS

Rightly evanescent, with a fine and persistent perlage.

Pale straw yellow color with greenish shades. The aroma has a rich range of fruity notes, especially of unripe apples, lemons and grapefruits. It has a pronounced aroma of wisteria in bloom and acacia flowers.

Pleasant acidity, fresh and dry flavor. Full-bodied, with a pleasant and harmonious characteristic taste.

RECOMMENDED WITH

It is an excellent companion to hors d'oeuvres, as well as a commendable choice for any occasion.

SERVING TEMPERATURE

8-10 °C; 46.4-50 °F

AWARDS

Bibenda, 3 Bunches
 Gilbert & Gaillard, Gold Medal
 Falstaff, 90 pt.

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GRAPES	Pure Glera grape.
GROWING SYSTEM	Guyot.
HARVEST	First fortnight of September.
VINIFICATION	White vinification. First fermentation occurs in steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks (Martinotti-Charvat method).
FINING	In bottle.