



PROSECCO SPUMANTE PROSECCO EXTRA DRY

It is a white wine colored light yellow with a very fine perlage.
the perfume recalls acacia flowers and wistaria, mature wild apple, mountain
honey, pineapple and bread crust.

The dry and palatable taste, is pleasantly sapid, harmonic and very agreeable.
The vineyard is located in the San Quirino county (PN) in the small locality
of San Foca near the Cellina torrent, in the area named "alti magredi" at an
altitude of 180 meters sea level.

The grapes are picked in the first hours of the morning to preserve the flavors.
They are tread out and quickly pressed.

fermentation is done at a low temperature.

Afterwards the still wine is put to re-ferment in hermetic vessel (autoclaves)
for a period not inferior to 40 days.

SOIL: gravel and stones

ALCOHOLIC GRADATION : 11% VOL.

DURABILITY: 2 years

SERVED AT: 6/8 degrees

SUGGESTED ACCOMPANIMENT:

perfect with light hors d'oeuvre, fish rices, grilled sea food, fried prawns
and squids, boiled or roasted crustaceans, fried courgette flowers



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