



**Prosecco**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
*Extra Dry*



*Prosecco is one of the most famous Italian sparkling wines. Obtained from Glera grapes cultivated in the historical Treviso area, north of Venice.*

**The grapes:** 100% Glera (already known as Prosecco).

**The vineyard:** Grapes for this wine are harvested both by hand and by machine and they are picked in North – East of Italy, in the historical vineyards in Treviso area.

**Vinification:** Harvested in September, a little in advance of full physiological maturity to preserve the acidity, the grapes are crashed and must, after a separation from solid parts, through cold sedimentation, is fermented at 61 – 65°F (16 – 18°C) temperature. Malo-lactic fermentation is not foreseen in order to preserve necessary acidity for a sparkling wine. A second alcoholic fermentation in pressure tanks follows to obtain froth. Bottle fermentation of this basic wine should be avoided because yeast scent would cover typical aromatic freshness of Prosecco.

**The wine:** Prosecco has a bright and pale straw-yellow colour with fine and persistent foam. Clean, very appealing flavour with natural residual sugar and a pleasant, aromatic aftertaste. A refreshing wine, versatile, can be enjoyed as aperitif and during the whole meal. To be served fresh but not over-chilled, otherwise its nose and pleasantness would be compromised.

**Analytical data:** Alcohol 11.00%; Total acidity 5,30 g/l; pH 3.1; Sugars 13,00 g/l; extract 16,00 g/l.

**Accompany with:** Particularly pleasant as an aperitif, a fine accompaniment to finger-foods and light, informal lunches .