



## Vino spumante Prosecco DOC EXTRA DRY MAGNUM



### TYPE OF WINE

Sparkling wine Prosecco DOC EXTRA DRY

### MAIN GRAPES

Glera (Prosecco) for min. 85% and other permitted grape varieties

### PRODUCTION AREA

Grapes coming from the DOC Prosecco area and in particular from the Region Veneto and Friuli-Venezia Giulia (North Italy)

### SOILS

Volcanic origin, mainly clayey-limestone, rich in minerals and micro-elements, which promote the production of grapes really suitable for the sparkling and semi-sparkling wine.

### HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

### VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method, for a period of not less than a month.

### COLOUR

Straw yellow with nice greenish hints, brilliant. Fine and persistent perlage.

### BOUQUET

Fresh and aromatic notes typical for the grape variety, rich in fruity perfumes, with hints of green-apple, Williams-pear and citrus, blending into floral notes.

### TASTE

In the mouth the wine is pleasantly soft, with a velvety sensation that caresses the palate. The typical aromatic and fruity notes are good balanced with the nice acidity. Typical long lasting after taste of green-apple.

### FOOD PAIRING

Served cool as an aperitif, is ideal for buffets and appetizers. Suggested with dishes with a sweet tendency such as vegetables appetizers, pumpkin risotto, shellfish or salmon, white meats. After the meal with cookies, spoon-desserts and medium seasoned cheeses.

### SERVING SUGGESTION

5-6°C

### ALCOHOL CONTENT

