



Prosecco

DOC TREVISO
EXTRA DRY

Extra Dry is the classic version of Prosecco, and also the most versatile. This sparkling wine is made from grapes harvested in the hills around Treviso.

DATA SHEET

GRAPE VARIETY	Glera 100%
HARVESTING PERIOD	15 th to 30 th September
YIELD PER HECTARE	18,000 kg
VINIFICATION	Gentle pressing with limited skin contact
PRIMARY FERMENTATION	At controlled temperature with selected yeasts
SECONDARY FERMENTATION	30 days

ANALYTICAL CHARACTERISTICS

ALCOHOLIC STRENGTH	11% vol.
RESIDUAL SUGAR	16 g/l
TOTAL ACIDITY	6 g/l

ORGANOLEPTIC PROPERTIES

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Intense, with hints of fruit
FLAVOUR	Delicate, soft and elegant
SERVING TEMPERATURE	8 °C
STORAGE	Store in a dry place with constant humidity, away from light
HOW TO INDICATE ON THE WINE LIST	Prosecco DOC Treviso Extra Dry

