

LIQUID GOLD

Ultimate sophistication

LIQUID GOLD

PROSECCO CLASSIC



NAME AND DENOMINATION:Prosecco Spumante Extra Dry D.O.C.

GRAPE VARIETY:100% Glera

ORIGIN:Vineyards in the Treviso countryside, surrounded by the Sile and Piave Rivers.

WINEMAKING:Selected and healthy grapes; soft pressing and 10-day test winemaking in steel tanks. After the second fermentation at controlled temperature in pressurised vats using the Charmat method, the wine is filtered and decanted with isobaric technique before being bottled.

STORAGE AND AGEING:In the cellar, at controlled humidity and a temperature of 10-12°C. It is recommended that it is always drunk young.

- COLOUR:**Pale straw yellow with light lime green highlights.
- BOUQUET:**Pleasant, light, fine, delicate and long-lasting, fruity, with characteristic bouquet of Golden Delicious apples.
- FLAVOUR:**Velvety, fresh, fruity and lively, slight and smooth, with a fine perlage, full-bodied, harmonic, excellent acidity and alcohol, excellent long-lasting flavour, to be drunk young.
- ALCOHOL CONTENT:**11% vol.
- OPTIMAL SERVING TEMPERATURE:**6-8°C
- GASTRONOMIC MATCHES:**A classic Venetian aperitif, ideal with all meatbased starters, sausages, seafood salad and fish and shellfish pasta and rice courses. Perfect with white meats, grilled, boiled or fried fish with polenta.
- PACKAGING:**In 75 cl maxim bottles in boxes of 6.

THE WINEMAKER'S NOTES...

Contrary to usual, this year we had smaller grapes, which allowed us to make a wine that's even more intense and delicate in terms of its bouquet. We achieved the desired result by paying considerable attention during the pressing stage, using careful light pressing.