

PROSECCO EXTRA DRY DOP



VINEYARD & PRODUCTION INFO

Soil composition: calcareous
Training method: Guyot
Elevation: 328 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-East
Vines age: 10 years
Harvest time: early September



WINEMAKING & AGING

Varietal composition: 100% Glera
Fermentation

Container: stainless steel tanks with indigenous yeasts

Aging

Container: natural autoclaves
In bottle: 2 months



TECHNICAL DATA

Alcohol: 11%
Residual sugar: 15 g/l
Acidity: 5.6 g/l
Dry extract: 18 g/l



FOOD PAIRINGS

Excellent as an aperitif. Perfect with fish and shellfish dishes.



TASTING NOTE

Golden in color with greenish reflections.
On the nose, it offers a fruity bouquet with aromas of green apple and pink grapefruit.
A smooth, crisp, and very elegant palate with a long, fresh, and flavorful finish.

PRODUCER PROFILE

Label owned by: Vias Imports
Winemaker: Enrico Paternoster
Total land under vine: 35 ha
Winery production: 380,000 bts
Region: Veneto (Italy)

