



PROSECCO EXTRA DRY



Name	D.O.C.
Wine variety	White
Region of Origin	Friuli
Land	Silty loam with a tendency towards clay.
Be	100% Glera
Harvest Period	Mid-September
Winemaking	Gentle pressing, flotation, and fermentation at regulated temperatures in stainless steel tanks.
Refinement	No

TASTING NOTES

Color	Pale straw-yellow
Perlage	Refined and unwavering
Perfume	Floral and elegant, featuring fruity notes of apple.
Like	Dry, exhibiting good acidity, persistent and intense.
Culinary pairings	For any meal, ideal with fish and shellfish appetizers, as well as desserts.

Serving temperature	8-10°C
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ANALYTICAL INFORMATION

Alcohol concentration	11,5% vol.
Total acidity	6 g/l
Residual sugars	12 g/l

Made in Italy - Contains sulfites

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