



# PROSECCO DOC

Extra Brut Millesimato



## MAIN FEATURES

VINE: 100% Glera

PRODUCTION AREA: Torre di Mosto, own vineyards

SOIL TYPE: medium-textured, tending to clayey

GROWING SYSTEM: Sylvoz

## TECHNICAL DATA

DENOMINATION: Prosecco DOC Extra Brut Millesimato

ALCOHOL RATE: 11% vol.

SUGARS: 3,00 g/l

TOTAL ACIDITY: 5,80 g/l

SERVING TEMPERATURE: 8-10 °C

AVAILABLE FORMATS: 750ml bottle

## VINIFICATION

After the selection of the best grapes from our own vineyards, the fermentation takes place at a temperature of 14 °C (to guarantee a perfect perlage). This technique produces delicate aromas which are particularly pleasing to the palate.

## ORGANOLEPTIC QUALITIES

Pale straw yellow colour with greenish hints. Extremely fine and persistent perlage. Notes of fresh fruit and summer flowers make the aroma dry and crisp. Dry in taste but of great intensity, evoking the olfactory sensations.

## FOOD PAIRINGS

Ideal with first courses and vegetable-based dishes. Excellent with cheeses such as ricotta, paired with rustic cakes or vegetables. A good pairing with cured meats like mortadella or cooked ham.

