

PROSECCO D.O.C. EXTRA DRY MILLESIMATO



Color: bright straw yellow with green reflections



Nose: refined & elegant with notes of peaches, flowers & pear



Flavor/Finish: marked consistency with easy drinkability & a striking hint of glycerin; light & creamy perlage



Varietal: 100% Glera



Food Pairings: beautiful as an aperitif but also versatile throughout meal due to high digestibility & acidity; perfect with seafood



Process: Charmat Method - soft pressing, static decantation, fermentation in stainless steel 2nd fermentation in autoclave with selected yeasts at controlled temp for 2 months



Serving Temperature: 40 - 43 °F



Alcohol: 11.5% **Residual Sugar** 14g/L
Pressure: 5 bar



Characteristics

Acidity	●●●●●●●●
Fruit	●●●●●●●●
Tannin	●●●●●●●●
Sweetness	●●●●●●●●
Body	●●●●●●●●



Region:
Friuli-Venezia
Giulia

AWARDS

THE LEGEND