





PROSECCO EXTRA DRY

Wine Type	Sparkling, Extra Dry
Denomination	Prosecco D.O.C.
Grapes	Glera
Alcohol (% VOL)	11% vol.
Residual sugar	14 g./liter
Total acidity	5.6 g./liter
Sizes available	750ml
Serving at	6-8° C
Method of Production	Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C. Sparkling fermentation in pressurized stainless steel tanks for one month.
Tasting Notes	Prosecco is an Extra Dry Spumante, fresh and velvety with scents of Golden Delicious apple, pear and acacia blossom: perfect as an aperitif and to liven up a party.

PROGETTI AGRICOLI SRL