



Cavatina Premium

Prosecco DOC

Vinification

Grapes for this Prosecco DOC Extra Dry are manually harvested in boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in stainless steel tanks at controlled temperatures between 18°C and 22°C. When the first fermentation is completed, the Charmat process and stabilization follow. Therefore, the percentage of residual sugar is balanced to comply with the required values for the Extra Dry denomination.

Description

Bright straw yellow color, with a persistent perlage. Floral and fruity bouquet, with strong notes of golden apple. Fresh, dry and soft on the palate.

Food Pairings

Excellent as aperitif, with light pasta dishes, seafood or as a sipping wine.



Glera



Veneto



8-10 °C



Alcol: 11%
Zuccheri: 15 g/l

