



PROSECCO DOC EXTRA DRY

Grapes

Glera

Production Area

Veneto

Vinification

The grapes for this Prosecco Extra Dry DOC are harvested by hand. Afterwards the grapes are softly crushed to obtain a clear must, through refrigeration and filtration.

Fermentation takes place in stainless steel tanks at controlled temperature between 18°C and 22°C. When fermentation is over, followed by stabilization and second fermentation, the Charmat method is carried out. The residual content of sugar it is determined according to parameters required for the 'Extra Dry' denomination.

Description

Golden color with greenish reflections. Fine and elegant Perlage. Intense, elegant, fresh and fruity aroma. Full and balanced taste that blends fruity notes with a strong minerality.

Food pairing

Ideal as an aperitif or paired with light pasta and seafood dishes.

Serving temperature

8°-10°C

Bottle

Bacco

Characteristics

Alcohol: 11% vol.

Residual Sugar: 15 g/l

AMICONE



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