



PROSECCO DOC EXTRA DRY

Grapes
Glera

Production area
Veneto, Friuli Venezia Giulia

Vinification
Grapes for this Prosecco DOC Spumante Extra Dry are manually harvested in cases and softly pressed to obtain the must, which is treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is over, the winemaking process takes place, following the Charmat method.

Description
Straw yellow colour with persistent and delicate bubbles. Fruity and flowery bouquet with notes of apple. On the palate, it is mouth-filling, fresh, fruity and soft.

Food pairing
Perfect as aperitif and for any special occasions.

Serving temperature
8°-10°C

Bottle
Bacco 75cl

Characteristics
Alcohol: 11% vol.
Residual sugar: 14-15 g/l

RIVANI



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