



CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

Grapes

Glera

Production area

Veneto

Vinification

Grapes for this Prosecco DOCG 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

Brilliant straw yellow, with a persistent and fine perlage. In the mouth it is fruity, with notes of ripen golden apple.

Food pairing

Perfect as an aperitif and for any occasion.

Serving temperature

6° - 8°C

Bottle

Bacco 75cl

Characteristics

Alcohol: 11 % vol.

RIVANI



SCHENK
ITALIAN WINERIES

www.schenkitalia.it