

## Prosecco Extra Dry Prosecco DOC

GRAPES:	Glera
PRODUCTION AREA:	Eastern Veneto
ASPECT AND ELEVATION:	0 - 250 m (0 - 820 ft.) above sea level
SOIL TYPE:	Shallow morainic
TRAINING SYSTEM:	Sylvoz, Double Guyot
PLANTING DENSITY:	2,500 - 4,000 vines per hectare (1,010 - 1,620 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11.00 % vol.
SERVING TEMPERATURE:	6 - 8 °C (42 - 46 °F)
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years
BTL PER BOX:	6
FORMAT (CL):	75 (25,3 oz)

### TECHNICAL INFORMATION

The base wine for refermentation is obtained from clusters grown in the Valdobbiadene hill country. Selected yeasts, unhurried refermentation for three weeks at controlled temperatures of 15-18 °C and prolonged lees contact for about one month, followed by isobaric bottling, guarantee the lasting freshness of the wine's fragrances and flavours.

### TASTING NOTE

The star-bright straw yellow hue and lingering streams of tiny bubbles usher in subtle aromatics of flowers with pear and peach-like white-fleshed fruits. Stimulating freshness on the full-bodied, elegant palate brings out the long-lingering suite of subtly nuanced aromatics.

### FOOD MATCHINGS

Softness of texture and fragrant aromatics have earned this wine admirers both as an aperitif and as a partner for spicy, flavour-rich starters. Outstanding served with crustacean salads or vegetable-based dishes.

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Santa Margherita