

Prosecco Extra Dry “P” Prosecco DOC

GRAPES:	Glera
PRODUCTION AREA:	Eastern Veneto
ASPECT AND ELEVATION:	0 - 150 m.a.s.l..
SOIL TYPE:	Fluvial and alluvial in origin, rich in clay
TRAINING SYSTEM:	Sylvoz, double arched
PLANTING DENSITY:	3,000- 5,000 plants per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11.00 % vol.
SERVING TEMPERATURE:	6 - 8 °C
RECOMMENDED GLASS:	Medium-sized tulip with narrow rim
AGEING POTENTIAL:	3/4 years
BTL PER BOX:	6
FORMAT (CL):	75

TECHNICAL NOTES

The base wine for the prise de mousse comes from grapes grown in the Prosecco area. The use of selected yeasts, an unhurried 3-week refermentation in horizontal pressurized tanks at a controlled temperature (15-18°C), a month resting on the lees, and finally isobaric bottling, guarantee the lasting freshness of the wine's fragrances and flavours.

TASTING NOTES

Bright straw yellow in colour with fine, long-lasting effervescence are a fitting introduction to the wine's delicate, fragrant floral scents and nuances of white-fleshed fruits such as pear and peach. Full and refined on the palate, with an exciting freshness which intensifies and gives duration to its rich aromatic bouquet.

FOOD PAIRINGS

The wine's smooth texture and fragrant aromas make it both a great aperitif and a lovely companion to flavourful, spicy starters. It also works wonderfully with shellfish salads and vegetarian dishes.

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Santa Margherita