

# PROSECCO

## VINO SPUMANTE EXTRA DRY



### NAME

Doc Prosecco sparkling Extra Dry

### ORIENTATION OF THE VINES

North - West

### SOIL

Marl - Alluvial

### YEAR OF PLANTING

1985

### DENSITY OF PLANTING

3800 vines per hectare

### TRAINING SYSTEM

Double Guyot

### GRAPE YIELD / HECTARE

1,80 t/ha

### PICKING SEASON

Second week of September

### GRAPES

100% Glera

### WINEMAKING NOTE

Grapes are pressed very quickly, then a light pressing

and temperature is reduced to about 18°C.

A static decantation, inoculation of selected yeasts

to carry out the alcoholic fermentation,

the wine remains cold stored in steel

tanks until the second fermentation gives life

to the final product

### MATURATION and REFINING

Charmat method 45 days

### ALCOHOL / SUGARS

11% alcohol - 12g / lt sugar residual

### TASTING NOTE

Clear straw yellow wine; delicate on the nose,

smooth, refreshing with a persistent mousse

on the palate

### SERVICE TEMPERATURE

6°C - 8°C

### FOOD PAIRING

Aperitifs, appetizers, savoury snacks,

fish and shellfish first course, white meat

### BOTTLE and CLOSURE

Piave bottle for sparkling wine / Microgranule cork / mushroom cork

0,75 lt bottle / cardboard box of 6 bottles / level of 10 boxes /

pallet 8 levels - 480 bott.

# VIGNA RÒDA