



Prosecco Extra Dry

PREMIUM Line



Grape Variety: Glera



Soil Type: Clayey and calcareous soils, rich in trace elements and minerals, ideal for imparting elegance, minerality, and aromatic complexity



Harvest Period: of the finest grapes



Vinification: Gentle pressing of whole grape clusters, followed by a first fermentation in temperature-controlled stainless steel tanks using selected yeasts. Slow secondary fermentation in pressurized tanks according to the Charmat method for more than 90 days, enhancing the finesse of the perlage while developing greater elegance and aromatic complexity



Colour: Bright straw yellow with greenish highlights, featuring an exceptionally fine and persistent perlage



Aroma and Taste: Elegant and refined, with intense aromas of green apple, Williams pear, and white flowers, complemented by delicate citrus and mineral nuances. On the palate, it is smooth, harmonious, and creamy, with well-balanced freshness, excellent salinity, and a long, elegant, fruit-driven finish



Food Pairings: Perfect as a sophisticated aperitif, it pairs beautifully with oysters, shellfish, raw seafood dishes, refined appetizers, delicate risottos, and gourmet Mediterranean cuisine



Alcohol Content: 11% vol.



Residual Sugar: 12-10 g/l



Serving Temperature: 6/8°

