

## PROSECCO DOC EXTRADRY



**GRAPES:** Glera

**VINE AGE:** Planted between 2000 and 2010

**ALTITUDE:** Between 400 and 650 f.a.s.l.

**EXPOSURE:** West, South-West

**SOIL:** Clayey soil



### WINEMAKING

Fermentation at 12 C° in stainless steel tanks for 2 weeks. Second fermentation is done adding the original must of glera grapes. It take at least 1 months

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### REFINEMENT

45 days in steel tank.

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### TASTING NOTES

Light pale yellow colour. Perlage is fine and persistent. The bouquet is intense, fruity with a rich scent of apple, lemon and grapefruit and a fragrance of wisteria in bloom and acacia flowers. The taste is pleasantly acid, fresh and harmonious.