



## Prosecco Extra Dry Doc

An elegantly fruity spumante with a subtle and lasting sparkle. Straw-coloured with a richly intense aroma reminiscent of meadow flowers and acacia blossom. A smooth and delicious flavour with excellent harmony.

### GRAPE VARIETIES:

Glera

### THE VINEYARD: Geographic location and characteristics

The vines are situated in the traditional hilly areas of Prosecco production where the marly soil is mixed also with clay.

### THE PLANTING SYSTEM: the method and the density

Sylvoz or Cappuccina system with double arched canes. 2,500-3,000 plants/ hectare

### HARVESTING: timing and methods

The harvest is usually between the middle of September and the middle of October and is only done by hand.

### VINIFICATION

The soft pressing of the grapes is done using pneumatic presses. After the static decanting of the must, the vinification continues with controlled temperature fermentation at 15 – 18°C. There follows a period in stainless steel for 2-3 months. The spumante effect is achieved using stainless steel autoclaves followed by tartaric stabilisation under cold conditions.

### PROSECCO WITH FOOD

Ideal as an aperitif and a good choice for a buffet as it is versatile enough to match a variety of foods.

### BOTTLING ( analytical data)

Alcohol	11.12
Residual sugars	20 g/litre
Total acidity	5.75