

TECHNICAL DATA

**PROSECCO
FRIZZANTE**



Variety	Glera for Prosecco production
Production zone	Friuli Venezia Giulia
Denomination	Protected Designation of Origin (PDO)
Type of soil	Sandy-Skeletal Soil
Farming system	Double inverted System and complementary
Plants per Hectare	About 3000 - 3500
Harvest period	September
Fermentation	In White, in steel tank, 14°C
Sparkling process	Charmat Method
Refining	In bottle
Alcohol content	10.5 % vol.
Residual sugar	7 g/l
pH	3.20 -3.30
Overpressure	2.5 bar
Packaging	Boxes with 6 bottles
Serving temperature	6 – 8 °C
Stopper	Cork, bound with twine
Colour	Straw yellow
Flavour	Aromatic, fruity and floral
Taste	Smooth, ample, dry with thin perlage
Accompaniment	Ideal as aperitif and fish dishes

Contains Sulphites
Consumption by minors prohibited