

## TECHNICAL DATA

### PROSECCO EXTRA DRY



|                            |  |
|----------------------------|--|
| <b>Variety</b>             | Glera for Prosecco production                    |
| <b>Production zone</b>     | Friuli Venezia Giulia                            |
| <b>Denomination</b>        | Protected Designation of Origin (PDO)            |
| <b>Type of soil</b>        | Sandy-Skeletal Soil                              |
| <b>Farming system</b>      | Double inverted System and complementary         |
| <b>Plants per Hectare</b>  | About 3000 - 3500                                |
| <b>Harvest period</b>      | September  |
| <b>Fermentation</b>        | In White, in steel tank, 14°C                    |
| <b>Sparkling process</b>   | Charmat Method                                   |
| <b>Refining</b>            | In bottle  |
| <b>Alcohol content</b>     | 11 % vol.  |
| <b>Residual sugar</b>      | 13 g/l   |
| <b>pH</b>                  | 3.20 -3.30                                       |
| <b>Overpressure</b>        | 5.5 bar  |
| <b>Packaging</b>           | Boxes with 6 bottles                             |
| <b>Serving temperature</b> | 6 – 8 °C   |
| <b>Stopper</b>             | Cork   |
| <b>Colour</b>              | Straw yellow                                     |
| <b>Flavour</b>             | Aromatic, fruity and floral                      |
| <b>Taste</b>               | Smooth, ample, dry with fine, persistent perlage |
| <b>Accompaniment</b>       | Ideal as aperitif                                |

***Contains Sulphites***  
*Consumption by minors prohibited*