



Prosecco Superiore D.O.C.G. Prestige 1821

Extra Dry



APPELLATION

Prosecco Superiore
Valdobbiadene D.O.C.G.



AREA

Glera is the most popular
vine in the district of Treviso,
especially in Valdobbiadene
and Conegliano, where it
is the most widely planted
variety. Prosecco grapes
yield excellent still as well as
sparkling wines.



GRAPES

Glera



ALCOHOL LEVEL

11,5% vol.



BOTTLE SIZE

750 ml

TYPE OF SOIL

Predominantly hilly of morainic origin.

VINEYARD

The most common form of cultivation is Sylvoz and Guyot. The number of vines per hectare is from 3500 to 4000.

VINIFICATION

White vinification. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

BUBBLES

Rightly evanescent, with a fine and persistent perlage.

COLOUR

Pale straw yellow with greenish highlights.

BOUQUET

Intensely fruity especially with notes of green apple, lemons and grapefruits. It has a pronounced aroma of wisteria in bloom, acacia and elder flowers.

FLAVOUR

It has a pleasantly acid, fresh flavour. Full-bodied, it has a pleasant and harmonious taste characteristic.

SERVING TEMPERATURE

6° - 8° C.

FOOD MATCHES

It is an excellent companion to hors d'oeuvres, as well as a commendable choice for any occasion.