SPUMANTI

PROSECCO DOC

EXTRA DRY MILLESIMATO

A pale straw-yellow color with a continuous, fine perlage. On the nose, it offers a delicate and fruity aroma, slightly aromatic. **The taste is lively and fresh, with an elegant sip that releases freshness and pleasant harmony.**

APPELLATION Prosecco D.O.C. Extra Dry Millesimato.	GRAPES Glera.
VINEYARDS Located on the Cortona estates of Fiumicello, where the Torre stream once flowed, on gravelly and sandy soils.	HARVEST 01 – 15 September.
VINIFICATION Vinified as a white wine with gentle pressing, followed by static decantation and fermentation at controlled temperature. Then, the wine undergoes to natural fermentation in autoclaves according to Charmat Method.	
GRADATION 11% Vol.	RESIDUAL SUGARS 15 g/l
TOTAL ACIDITY - g/l	NET DRY EXTRACT - g/l