

# PROSECCO D.O.C.

EXTRA DRY SPARKLING WINE



**GRAPE VARIETY:** Prosecco 100%

**PRODUCTION AREA:** Euganean Hills – Region of Veneto

**TRAINING SYSTEM:** Spurred cordon.

**SOIL:** Volcanic origin.

**AVERAGE PRODUCTION:** 150 q.li/ha.

**CLIMATE:** Cold winters with hot, dry and ventilate summers. Good temperature ranges during the day.

**HARVESTING:** By hand, anticipated with respect to the maturation in order to guarantee a good level of acidity.

**VINIFICATION:** Soft pressing of the grapes with the separation of the skin, fermentation of the musts with inoculation of selected leavening agents at a controlled temperature.

**FOAMING:** Charmat Method, with re-fermentation in autoclave using selected leavening agents at a low temperature for 60/90 days.

**TASTING NOTES:** Light flaxen colour with greenish reflexes, brilliant, with fine and persistent perlage, delicate aroma of fresh fruit: apple, pear and floral, sapid taste with a good acidity.

**PAIRING:** Ideal for aperitifs and all meals based on a fish menu.

**SERVING TEMPERATURE:** 8° - 10° C.

**BOTTLE:** 0,75 litres.



**COSTA FARNEL**