



Prosecco di Valdobbiadene

EXTRA DRY doc

Denomination:

Doc

Grapes:

Prosecco.

Natural refermentation after careful fermentation of the initial must.

Alcohol:

11,5 % vol.

Sugar:

1,3 %

Characteristics:

Combines aroma with a velvety sapidity and lively effervescence. It is straw-coloured with a fruity scent of peach, apple, pear and a hint of citrus fruits which tends towards a floral fragrance: a rich and fresh sensation. The wine extends softly in the mouth, it is full-bodied but dry due to the prominent acidity.

Optimal service temperature:

8-10 °C

Serve with:

The Extra Dry Prosecco is the aperitif *par excellence*, and the perfect accompaniment to legume or seafood soups, pasta with delicate meat sauces, fresh cheeses and high quality white meats.

Notes:

Prized with the Two Glasses in Vini d'Italia 2004.

