



CASA ITALIA  
GOURMET FOOD & WINES



## Prosecco Extra Dry

D.O.C.



Veneto



**Characteristics:** It has a bright straw yellow colour and its scents awake of light floral and fruit notes. It is characterized by persistent bubbles which are soft and dry on the palate.

**Pairing:** It is ideal as an aperitif or to accompany fish dishes.

**Wine Making:** In white by soft pressing, fermentation at controlled temperature of 16°-18° C; addition of selected yeasts.

**Area of Production:** Treviso area

**Vine:** Glera

**Nature of the Land:** Clay

**System of Growing:** Guyot Flipped

**Alcohol:** 11,00%

**Aging:** From one to three months in steel tanks

**Method of Fermentation:** Method Merinotti (Charmat)

**Temperature:** To be served at 6°-8° C.

**Size:** 750ml

**Residual Sugar:** 14g/l.

Other wines by this producer :



WL138 - Refosco IGT  
6 x 750ml



WL136 - Pinot Grigio DOC  
6 x 750ml

WL135 - Prosecco Extra Dry DOC  
6 x 750ml



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