



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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