

EXTRA DRY



Denomination: *Valdobbiadene Prosecco Superiore D.O.C.G. Rive di San Pietro di Barbozza*

Type: *sparkling Extra Dry*

Grapes: *Glera 100%*

Area: *hills of San Pietro di Barbozza*

Vineyard

Soil: *terrain rich in clay and marl*

Altimetry/exposure: *200-250m a.s.l. exposure to the South*

Yield: *13 tons/ha*

Breeding system: *Sylvoz – Doppio Capovolto*

Harvest: *hand picking*

Cellar

Vinification: *white winemaking with soft pressing, second fermentation with Charmat method (up to 90 days in autoclave)*

Volume: *11,5% vol.*

Residual sugar: *16 g/l*

Tasting

Colour: *straw yellow with green shades, fine and elegant mousse*

Flavour: *scents of apple, white fruit, floral*

Taste: *lively and balanced with a long and pleasant aromatic persistence*

Follow our blog to discover the best matches for this Prosecco Superiore