

PROSECCO DOC

EXTRA DRY SPARKLING WINE



GRAPE VARIETY

Glera

THE TERRITORY

The production area stretches from the hills to the plain of Friuli region, where soil and climate create the perfect conditions for vine cultivation, giving freshness, sapidity and elegance to the wines.

TASTE

Bright straw yellow enlivens the glass, filling it with greenish reflections. It offers clean yet bold aromas of green apple and pear, with notes of white wildflowers and acacia and a slightly citrus finishing. Its low residual sugar enhances its freshness and sapidity as well as persistent flavours.

PAIRING

Enjoy it with local cured meats, such as medium-aged San Daniele ham or *Pitina* – typical salami of Tramonti di Sopra. Enjoy a vegan aperitif pairing Prosecco DOC Extra Dry with tempura vegetables.

11,5% vol

SERVING TEMPERATURE

4-6°C



LOGISTIC DETAILS

Cases x 6 bottles, 75cl
EAN bottle 8055205250059
EAN case 8055205250493
Pallet 80x120 - 60 cases