

VALLATE



PROSECCO EXTRA DRY Prosecco Doc

Type: Spumante Extra Dry

Variety: Glera with complementary

Alcohol content: 11% vol.

Analysis: pH 3,15 – total acidity 5,70 g/l – sugar 14 g/l

Physical characteristics (carbon dioxide pressure at 20°C Bar): 5,0+/-1,00

Production area: Veneto – province of Treviso

Harvest: September

Fermentation: primary fermentation takes place at controlled temperature on selected yeasts

Prise de mousse: at low temperature in tanks

Serving temperature: 6 – 8 °C

Serve preferably in: flute

Tasting Notes

Foam: the right evanescence, fine persistent perlage.

Colour: pale straw.

Nose: delicate and lingering on the nose with suave sensations of apples, apricots and white melon and the freshness of citrus fruit plucked from the tree: lime, lemon and pink grapefruit.

Palate: fresh and vivacious elegance. The palate rejoices with highly aromatic fresh fruit in which citrus predominates, perfectly balanced with the sensations on the nose: grapefruit, lemon and lime. The end taste evolves into softness and harmony.

Characteristics: brilliant, generous in its immediate sensorial effect and vibrant tastiness.

Serving suggestions... and more besides: easily adapts to many kinds of food and is also an excellent aperitif; appetizing with salmon starters, but also with shellfish first courses or molluscs. Ideal for a happy occasion with friends. Appeals to joyous vivacious people who are never to be taken for granted.