PROSECCO DOC TRVISO EXTRA DRY

Varieties	Glera
Alcohol content	11% vol
Residual sugars	16 g/l
Serve at	4-6°C
Vinification	The grapes are picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.
Colour	Bright straw yellow with greenish reflections.
Bouquet	Notes of yellow pear and golden delicious apple and hints of lavender and ferns.
Flavour	Fresh, smooth, well-balanced; the flavour is made all the more persistent by this wine's sapidity, which characterises the finish.
Pairings	Suitable to accompany finger food, flavoursome fish-based first courses and sea bass baked in salt. Great to try with raw ham.
Bottle size	0,75L - 0,200L



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