

Spumante Prosecco Doc “Extra Dry”



Classification: Spumante Prosecco Doc “Extra Dry”

Location or Vineyard: Breganze area

Grape variety: 100% Glera

Bottles produced: 230.000 x 750 ml

Vinification: soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks. In the spring following the grape harvest, the wine undergoes second fermentation in stainless steel tanks using the Charmat method

Colour: pale straw

Bouquet: intense, of fresh fruit, Golden Delicious, pear, floral of rose

Flavour: crisp with almondy aftertaste

Alcohol content: 11.5% vol

Serving temperature: 8-10 °C 46 – 50°F

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