

# Prosecco DOC Spumante Bio Vegan Extra-dry



## GRAPE VARIETIES:

Glera from 85% to 100%; in addition, according to guidelines, Chardonnay, Pinot Bianco, and Pinot Grigio are allowed up to maximum 15%.

## GRADE:

11% vol

## TYPE OF SOIL:

Limestone, clay, marl and marine sandstone.

## COLOUR:

Straw yellow, fine and persistent bubbles.

## AROMA:

Genuine, sharp, refined scents, with several fruity and flowery notes.

## PALATE:

Pleasant lingering tactile carbonated feeling, followed by an appealing harmony balancing acidity and the sugary part, excellent length and persistence.

## KNOW THIS WINE BETTER

A classic Venetian aperitif, ideal with all meat-based starters, sausages, seafood salad and fish and shellfish pasta and rice courses. Perfect with white meats, grilled, boiled or fried fish.

Selected and healthy grapes; winemaking in 4 days in steel tanks. After the alcoholic fermentation, it is put into pressurised vats at a controlled temperature for the secondary fermentation. The wine is then filtered and decanted before being bottled.

