

Prosecco

Extra Dry
Denominazione di origine controllata

Zesty and stylish, Prosecco is the quintessential sparkling aperitif. This glamorous Italian sparkle is produced exclusively in the north east of Italy. The first written reference to Prosecco dates back to 1772. Select vineyards on steep hillsides are worked manually and bring forth the fragrant elegance and freshness that has always distinguished Prosecco.

Variety

Glera 100%

Production area

Italy, Veneto, Treviso
Conegliano

Age of the vineyard: 15 years

Altitude: 120 metres above sea level

Yield per hectare: 12.000 Kg/ha

Vineyard size: 5,5 ha

Growing system: Sylvoz

Exposure: South-east

Technical data

Alcohol: 11% vol. / **pH:** 3.25

Total acidity: 5.60 g/L

Residual sugar: 10 g/L

Soil structure

Gravelly soil.
41% sand, 28% silt, 31% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

Production **30.000 bottles**

Grape production is 12.000 kg and 85 hectolitres per hectare, 3.750 grammes per plant, with 1 plant giving 4 bottles.

Ageing potential **3 years**

Serving temperature **6°C**

Recommended pairings

 Asian delights such as spring rolls, steamed dumplings and chow mein.

