

PROSECCO

DOC
EXTRA DRY


IL LAURI
AZIENDA VINICOLA



AREA OF PRODUCTION

Select vineyards located around the hills of Conegliano in the area of Treviso, north of Venice.

GRAPE VARIETIES

Glera (100%).

SOIL

Clay and silt moraine. Altitude: 120 meters above sea level.

VINIFICATION

Following a rigorous hand harvest in mid-September, the first fermentation takes place with a brief skin maceration. The second fermentation takes place at low temperatures in small stainless steel containers.

FLAVORS

Straw-lemon with a fine perlage. Fresh, fragrant aromas of ripe fruit with hints of apple, pear and peach. The palate tastes fresh and fruity with a pleasant vein of acidity and a lively finish.

TOTAL PRODUCTION 30.000 bottles

Zesty and stylish, Il Lauri Prosecco is the quintessential sparkling aperitif. Enjoyed with a wide range of different dishes, it best pairs with lightly grilled vegetables, smoked salmon or Asian delights such as spring rolls, steamed dumplings and chow mein.

