



MASOTTINA
CONEGLIANO

CALMAGGIORE Extra Dry

Prosecco DOC

Treviso

Variety: 100% Glera.

Harvest: September.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15°C - 18°C; prise de mousse and maturation on the yeasts normally take place for a month in pressure tanks, on selected yeasts, at a temperature of 14 - 13°C. The wine is aged for approximately one month before distribution.

Tasting notes: the colour is a delicate straw yellow, with fine, lingering perlage. Intense but refined, on the nose strong scents typical of the variety, including apples, apricots and white melons; to which are added the fresh, citrus notes of limes, lemons and pink grapefruit. In the mouth, hints of fresh fruit are in tune with the fragrance. The finish is soft, harmonious and elegant.



Bottle pressure: 5,0 atm

Residual sugar: 14 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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