

## 96 Extra Dry

Prosecco DOC

**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 pale straw colour is enlivened by fine, lingering perlage. Aromatic intensity is good and initially presents hints of citrus fruit such as lemons, grapefruit and limes, which then make way for an end note of apples and pears. Fresh and lively, in the mouth the hints of citrus and ripe fruit experienced on the nose return. The finish develops into softness and harmony.



**Bottle pressure:** 5,0 atm

**Residual sugar:** 14 g/l

**Alcohol:** 11%

**Serving temperature:** 6 - 8 °C

**Sizes available:** 0,75 L

