



V23018075

### Prosecco DOC Spumante Extra Dry – cl 75

Bottega White Prosecco DOC is an extra dry sparkling obtained from Glera grapes, grown in the province of Treviso with classic, traditional techniques. Over time, their quality and typicality has remained unchanged. These are also the main features of Prosecco wine, the most renowned and sold wine worldwide.

**Production Area:** Hills, province of Treviso (Veneto), Italy

**Vine:** Glera (85% min), Chardonnay, Pinot

**Plants per Hectare:** 2500-3000

**Training System:** Double inverted - Sylvoz

**Harvest Period:** From mid-September

**Yield per Hectare:** 150 q/Ha

#### Characteristics:

##### Production Area

- > The area where Glera grapes are grown ranges from Conegliano hills to the foot of Valdobbiadene hills.
- > The area is characterized by a mild climate and alluvial clay soils, ideal for enhancing the features of Glera grapes.

##### Production Process

- > Around mid-September, when analyses show correct acidity and good minerality, grapes are picked and moved to the winery in order to prevent mechanical damages and premature oxidation.
- > Grapes are gently pressed removing the stems, the must is separated from the skins and then cleaned.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts. In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14°C, to preserve the primary aromas of the grapes.
- > At the end of the process, the wine is cold stabilized, filtered and bottled.





### Organoleptic Characteristics:

**Color and Appearance:** Straw yellow with gold reflexes, fine and persistent perlage.

**Bouquet:** Fruity (apple, peach, pear), fading into fruity notes with delicate notes of acacia.

**Taste:** Delicate and fresh wine, with a clear and balanced taste; round and smooth on the palate. Soft, captivating and balanced, with a pleasant blend of acidity and sugar, an agreeable sapidity and a typical aromaticity with delicate fruity and floral notes.

### Chemical Characteristics:

**ABV:** 11%

**Sugar, g/l:** 18

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** Aperitif, vegetable and cheese pie, pea risotto, light chicken curry with vegetables.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.

