



V73816075NDK1

Organic Prosecco Doc Spumante Extra Dry - cl 75

Organic Prosecco DOC Pronol is an Extra Dry sparkling wine obtained from the vinification of selected grapes grown in accordance to organic agriculture regulations. It is characterized by a distinctive aromaticity, liveliness and unmistakable organoleptic notes.

Production Area: Veneto, Italy

Vine: Glera

Plants per Hectare: 2500-3000

Training System: Double inverted - Sylvoz

Harvest Period: From mid-September

Yield per Hectare: 90 q/Ha

Characteristics:

Production Area

- > The main purpose of "organic winegrowing" is soil management: its natural fertility is guaranteed by maintaining humus and active microorganisms, and enriching it with nutrients. In organic winegrowing, allowed substances include natural fertilizers, minerals from natural sources, plant byproducts, algae and microelements. "Chemistry" is basically forbidden in the vineyard. Therefore, Pronol uses exhausted pomace to mulch the rows, protecting roots and avoiding the growth of unwanted plants, thus making herbicides unnecessary.
- > Grapes are grown in an area where the microclimate is ideal for Glera grapes, with perfect temperature, humidity, exposure and supply of water and nutrients.
- > The climate is characterized by long but quite mild winters and hot, though not sultry, summers. The high day-to-night temperature excursion leads to finer, more elegant and intense aromas.

Production Process

- > Around mid-September, grapes are picked, softly pressed and the must is cleaned.
- > The first fermentation takes place in steel tanks vats at a controlled temperature 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.
- > When sugar turns into alcohol, yeasts naturally release CO₂, making the wine "sparkling".
- > At the end of the process, the wine is cold stabilized, filtered and bottled.
- > Organic Prosecco Pronol has a limited sulphite content (according to EU regulation No. 203/2012, sulphite content has to be 50 mg/l lower than in non-organic wines.





Organoleptic Characteristics:

Color and Appearance: Straw yellow, with a fine and persistent perlage.

Bouquet: Elegantly floral and fruity, with clear hints of ripe apple (typical of organic grapes, which tend to a slight oxidation).

Taste: Fresh, delicate, soft, with a pleasant acidity.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 14-16

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

Serving Temperature: 4-5 °C

Serving Suggestions: Perfect as an aperitif and in cocktails, it is an all-around wine which goes particularly well with any fish starters, first courses (rice or pasta), fish, white meat, salami and fresh cheeses.

Enjoy it within: 18 months.



Recommended Glass: Flute.