

# 900

# P R O S E C C O

# D O C G

## E X T R A D R Y

### GENERAL FEATURES

DENOMINATION: DOCG - Controlled and Guaranteed Denomination of Origin

PRODUCTION AREA: Conegliano - Valdobbiadene - DOC area

VINEYARD VARIETY: Glera min. 85%

HARVEST PERIOD: First decade of September

VINIFICATION: Vinification in white, with soft pressing.

ALCOHOL FERMENTATION: In stainless steel.

SPARKLING: Second fermentation in autoclave, with Martinotti-Charmat method 40 days.

### CHEMICAL INFORMATION

Alcoholic Gradation: 11,5% vol.

Total Acidity: 5,5 mg/l.

Sugar: 14-15 gr./l. - Extra Dry

Ph: 3,20

Overpressure: 5,5 bar

### SPECIAL FEATURES AND PAIRINGS

The color is pale straw-yellow.

The taste is characterized by particular and delicate aromas of apple, the result of a long natural fermentation in autoclave that determines its full and foamy body, balancing its acidity. In the bouquet, it's delicate, fruity and aromatic.

Perfect for the aperitif, it's ideal in pairing with legumes soups and seafood, pasta with delicate meat sauce, fresh cheese and white meats (especially poultry).

### SERVICE TEMPERATURE

6-8 °C



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