

900

P R O S E C C O
D O C

E X T R A D R Y

GENERAL
FEATURES

DENOMINATION: DOC - Controlled Denomination of Origin
PRODUCTION AREA: Prosecco DOC
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% vol.
Total Acidity: 5,5 mg/l.
Sugar: 14-15 gr./l. - Extra Dry
Ph: 3,25
Overpressure: 5,5 bar

SPECIAL FEATURES
AND PAIRINGS

The color is greenish straw-yellow.
Fine and persistent perlage, result of the long natural fermentation which characterizes its body and foam. Fresh and elegant, it's rich in floreal aromas of acacia flowers and fruity aromas of yellow apple. The wine is smooth, aromatic and persistent.
The Prosecco Millesimato is perfect for the aperitif. Its fine taste tickles the palate, mostly when paired with focaccia bread and white meats. It also goes well with oysters and crustaceans. Its balanced sapidity supports well the sweet tendency of these products.

SERVICE
TEMPERATURE

6-8 °C



www.900wine.com

