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DESIGNATION: Prosecco DOC Extra Dry Organic

GRAPE VARIETY: 100% Glera

PRODUCTION AREA: Cortelà, Vo' Euganeo, Padua (ITALY), southern and south-eastern vineyard exposure, 100-150 m above sea level.

VINE TRAINING SYSTEM: double-arched cane

NUMBER OF PLANTS PER HECTARE: 3 000

AGE OF VINES: 45 years

YIELD PER HECTARE: 10 000 kg

HARVEST: grapes are hand-picked and carefully selected

HARVEST TIME: first half of September

VINIFICATION: the grapes are softly pressed and after static settling the must ferments at a controlled temperature of 15-16°C. The sparkling process occurs according to the Charmat method: the must is inoculated with selected yeasts and the prise de mousse occurs in autoclaves for 20-30 days at a temperature of 14°C. After aging for 1-2 months, the wine is bottled.

ORGANOLEPTIC PROPERTIES: light straw-yellow colour, fine, persistent perlage, creamy foam. On the nose delicate and aromatic notes of wisteria and acacia flowers, as well as hints of citrus, apple and pear. Moderately sweet, in mouth fresh, harmonious, mineral notes.

FOOD PAIRING: it can be drunk without accompanying food and is ideal as an aperitif. It matches with vegetables, white meat and fish dishes.

SERVING TEMPERATURE: it is best served at 6-8°C.

ANALYTICAL DATA (2018 HARVEST)

ALCOHOLIC CONTENT: 11.5% vol.

GLUCOSE AND FRUCTOSE: 13 g per litre

TOTAL ACIDITY: 6.1 g per litre

VOLATILE ACIDITY: 0.19 g per litre

TOTAL SULPHUR DIOXIDE: 68 mg per litre

OVERPRESSURE: 3.5 bar

