

PROSECCO SPARKLING BIODINAMICO EXTRA-DRY DOC “COL DI MANZA”



VARIETAL COMPOSITION: Prosecco 100%

APPELLATION: Prosecco Spumante di
Valdobbiadene DOC Extra Dry

AREA OF PRODUCTION / ORIGIN: Italy,
Veneto Region, Northern Hills of Conegliano.

VINIFICATION: in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. This product symbolizes the value of tradition, expressed by the sparkling character of the wine and repropounded in this exclusive bottle.

BOTTLE: Champagne

ALCOHOL % tot: 11,5%vol.

TOTAL ACIDITY: 5,00 – 6,50 g/l

RESIDUAL SUGAR: 19 g/l

ORGANOLEPTIC FEATURES:

Colour: Pale straw yellow.

Flavour: Flavour of ripe apple and citrus fruits. Floral.

Taste: Harmonious and persistent

Culinary Suggestions:

Legumes and seafood soups, white meat. Pasta with delicate sauces. Fresh cheeses.

Time of preservation: 10 - 14 months

Serving Temperature: 8° - 10° C

2008 AWARDS AND MENTIONS:

*Guida Vini d'Italia Gambero Rosso: 1
glass
Bere Spumante: 1 leaf*