

## PROSECCO SPUMANTE EXTRA DRY DOC “QUORUM”



**VARIETAL COMPOSITION:** Prosecco 100%

**APPELLATION:** Prosecco di Valdobbiadene DOC

**AREA OF PRODUCTION/ ORIGIN:** Farra di Soligo hills, Conegliano-Valdobbiadene Doc Area

**VINIFICATION:** White wine making 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 proposed in this exclusive bottle.

**ALCOHOL CONTENT:** 11,5% vol.

**TOTAL ACIDITY (as tartaric acid):** 5,30 – 5,80 g/l

**RESIDUAL SUGAR:** 15-16 g/l

**ORGANOLEPTIC FEATURES:**

Colour: pale straw yellow with green reflection

Flavour: fruity with flavour of green apple and field flowers.

Taste: Harmonic taste of green apple, persistent body

**Culinary Suggestions:**

It is perfect as aperitif or with risotto and shellfish. It can be served at the end of the meal with any dessert not very sweet, such as tarts.

**Time of preservation:** 18 months

**Serving Temperature:** 8°-10° C.