

TECHNICAL DATA

PROSECCO
FRIZZANTE



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| Variety | Glera for Prosecco production |
| Production zone | Friuli Venezia Giulia |
| Denomination | Protected Designation of Origin (PDO) |
| Type of soil | Sandy-Skeletal Soil |
| Farming system | Double inverted System and complementary |
| Plants per Hectare | About 3000 - 3500 |
| Harvest period | September |
| Fermentation | In White, in steel tank, 14°C |
| Sparkling process | Charmat Method |
| Refining | In bottle |
| Alcohol content | 10.5 % vol. |
| Residual sugar | 7 g/l |
| pH | 3.20 -3.30 |
| Overpressure | 2.5 bar |
| Packaging | Boxes with 6 bottles |
| Serving temperature | 6 – 8 °C |
| Stopper | Cork, bound with twine |
| Colour | Straw yellow |
| Flavour | Aromatic, fruity and floral |
| Taste | Smooth, ample, dry with thin perlage |
| Accompaniment | Ideal as aperitif and fish dishes |

*Contains Sulphites
Consumption by minors prohibited*