

le Carline®

VINI NATURALMENTE BIOLOGICI



**PROSECCO SPUMANTE
EXTRA DRY DOC
Certified: Organic & Vegan**

GRAPES

Glera

AREA

The company is located in Pramaggiore (VE)

FERMENTATION

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING

- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE

Prosecco Extra Dry should be drunk young to fully appreciate its fresh lively taste and unmistakable bouquet and flavour.

Pale yellow colour, it has an intense lingering bouquet of acacia flavours and lilac.

Delicately smooth flavour, balanced by a pleasant sharp note.

GASTRONOMIC MATCHES

The right choice for toasts and aperitifs, to be served with light Mediterranean dishes.

SERVING TEMPERATURE

Served chilled at 8° C.

ANALYSIS

Alcohol content: 11% vol.

Total acidity: 5,2 g/l

Volatile acidity: 0,18 g/l

BOTTLE SIZE

Bottle: 750 ml

Case: 6 bottles

