

PROSECCO

DOC
Extra Dry
COD.75D088120

Grape variety: 85% Glera and 15% Blend
(Chardonnay, Pinot Bianco and Pinot Grigio)

Area of origin: province of Treviso, Padova, Pordenone and Venice
(Italy)

Denomination: DOC

Actual alcoholic title: 11% vol.

Residual sugar: 15-17 g/l.

Description: according to the Charmat method, the sparkling process takes place in steel autoclaves in compliance with the rules dictated by the production disciplinary. The result is a young and exciting Extra Dry wine suitable for all occasions. Bright straw yellow colour and some greenish reflections. With a lively perlage and intense scents of white flowers and golden apple. The taste is fresh and it is elegant, soft and pleasantly sugary on the palate.

Food pairings: perfect as an aperitif and with appetizers. It matches very well with fish or vegetables main courses and delicate fish courses.

Serving temperature: 6-7 °C.



| Case ean code | Bottle ean code |
|---------------|-----------------|
| 8010719015617 | 8010719015600 |

| Capacity | Bott. per case | Cases per euro pallet |
|----------|----------------|-----------------------|
| 20 cl | 24 | 88 |

| Cases per layer | Numbers of layers |
|-----------------|-------------------|
| 11 | 8 |

SERENA
1881
CHOOSE YOUR WAY
serena1881.it