

PROSECCO

DOC
Extra Dry
COD.75D088103

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
	8010719015594

Capacity	Bott. per case	Cases per euro pallet
300 cl	1	55

Cases per layer	Numbers of layers
11	5

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