

*Corte  
Vittorio*

# PROSECCO

Denominazione di Origine Controllata DOC

Millesimato Extra Dry

TYPE OF WINE Sparkling white wine

## AGRONOMICAL FACTS

Grape varieties: Glera  
Cultivation area: Veneto, Italy  
Soil: Our soils have a medium mixture with a predominance of clay and partly calcareous, depending on the plot; generally of volcanic origin with south-south east exposure, in the foothills area  
Training system: Guyot  
Density stems/ha: medium density 3700 stems/ha.  
Hectare yield: about 180 q/ha.  
Harvest: August

## OENOLOGICAL FACTS

Vinification: Charmat; soft pressing with a short maceration process (2-3 hours), cold to preserve the characteristics of the grapes, cold pressing and decanting of the must, fermentation at a controlled temperature 16 – 18° C in steel vats without malolactic fermentation, decanting and storage until refermentation  
Re-fermentation: carried out using selected yeasts. The re-fermentation takes places in about 30-40 days, after that cold filtering and bottling

## TASTING NOTES

Color: straw yellow with greenish shades, fine and persistent perlage  
Bouquet: elegant nose with the typical hint of pear, jasmine and acacia, herbal notes of freshly cut grass  
Taste: in the mouth is very lively with a pleasant acidity and a slightly salty aftertaste  
Pairing: excellent as an aperitif, with seafood and veggies appetizers, shellfish, oven cooked fish, sushi and sashimi, mushrooms, niçoise and caprese salads

Service temperature: 6° – 8° C  
Alcohol content: 11,5% by vol.  
Residual sugar: 12 gr./lt.  
Total acidity: 5,6 gr./lt

