



TYPE

PRIME BOLLE *Spumante Prosecco D.O.C. Extra Dry*
registered designation of origin (DOC)

Charmat Method

Grape blend 100% Glera-Grapes.

PRODUCTION AREA

Vineyards located in the (area) municipality of Valdobbiadene (in the province of Treviso). The particular exposure (location) and the specific composition of the ground gives to the grapes characteristics of rare excellence.

ALTITUDE

250/300 m. asl.

TRELLIS SYSTEM

Cappuccina and Sylvoz.

VINIFICATION

After a strictly manual harvest, the vinification of the grapes takes places respecting traditional techniques and making use of modern technology to always guarantee a product that is as genuine as it is refined.

ALCOHOL CONTENT

11,5%

COLOUR

Pale straw yellow.

BOUQUET

Fruity hint of ripe apple and yellow-fleshed peach, light flower scent of acacia flowers and rose petals.

PAIRINGS

Ideal as fish aperitif.

SERVING TEMPERATURE

8° - 10° C.