



Sandro

PROSECCO DOC

EXTRA DRY

This sparkling wine has excellent freshness and drinkability comes to life from 100% Glera grapes. Sparkling with the Martinotti method, Prosecco DOC is the perfect companion for an aperitif with friends.

GRAPES	Glera
GRAPE YIELD	About 180 quintals/hectare
AREA	South-eastern Veneto
ALTITUDE	30-40 m asl
GRAPE TRAINING	Free Cordon and double overturned training
PLANTING DENSITY	3.600 - 4.000 trees / hectare
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	NV
ANALYSIS DATA	Alcohol 11% vol Total Acidity 5,6 g/l Sugar 14 g/l
AGING POTENTIAL	18/24 months

Production Area

The terroir is a moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer -a paleosol called "caranto". The climate is generally temperate and humid thanks to the proximity of the sea, but there are strong temperature shifts due to the alternation of cool (Bora) and hot-humid (Scirocco) winds.

Winemaking

After the harvest, the grapes are pressed and subjected to soft pressing with pneumatic presses and quick separation of the must from the skins. Fermentation takes place at a controlled temperature (15-16° C). The wine is then placed in steel autoclaves where the sparkling process takes place with the Martinotti method.

Taste

COLOUR: It has a straw yellow color with light greenish notes. In the glass it forms a dense and minute crown of froth, which feeds on small bubbles for a long time.

BOUQUET: The nose smells of acacia flowers, peach and pear.

PALATE: When tasted, it is easy and pleasant to drink, initially fresh and soft on the palate, it leaves room for fruity scents and a pleasant flavor in the finish.

Pairing

Aperitif and Russian blinis filled with the best of dairy tradition. Treviso Casatella, Robiola d'Alba, Crescenza paired with fruit and wild salmon.

