

LAGOLENA

PROSECCO DOC TREVISO

Spumante Extra Dry

Made from Glera grapes using the "Charmat Method", the Extra Dry is the classic version of Prosecco. It is straw - colored, with delicate scents of white flowers and golden apple.

On the palate it is fresh, aromatic and velvety, with delicate hints of dried fruit.

Pairings: perfect as aperitif or with pumpkin soups, risotto, grilled vegetables and summer salads.

It should be served at 6 - 8 °C, uncorked at the last minute, just before drinking it.

Classification: Prosecco DOC Treviso

Grapes: 100% Glera

Province and region: Treviso – Veneto

Training method: Sylvoz

Harvest: August – September

Fermentation temperature: 16 - 18 °C

Vinification technique:
in steel thermo - conditioned tanks

First fermentation:
10 days at controlled temperature

Second fermentation:
45 - 60 days in autoclave

Alcohol content: 11,50 % alc./Vol.

Residual sugars: 14 - 15 gr. / litre

Total acidity: 5 - 6 gr. / litre



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Art. 352
0,75 lt.

Contains sulfites