

TRUANT

PROSECCO DOC MILLESIMATO EXTRA DRY



San Daniele del Friuli (UD) - Italy



ENG PROSECCO DOC MILLESIMATO EXTRA DRY

TECHNICAL DATA

Type of wine:

DOC Extra Dry sparkling white wine

Grapes:

100% Glera

Production area:

San Daniele del Friuli (UD)

Soil type:

Alluvial soil, rich in minerals that make the wines particularly fragrant

Altitude of the vineyard:

250 m above sea level

System of vines cultivation:

Double overturned Guyot

Production of grapes / ha:

150 q.li/ha

Vines density / ha:

2.900

Harvest period:

Mid September

Vinification and sparkling process:

Very soft pressing. Fermentation is carried out with selected yeasts at a temperature of 16-18 °C. Sparkling process obtained with the Charmat method at low temperatures to favour the development of delicate aromas and a fine and persistent perlage. In autoclave it remains on selected yeasts for 50 days

ORGANOLEPTIC PROFILE

Colour:

Brilliant straw yellow

Fragrance:

Refined, with elegant fruity notes of pineapple and pear

Taste:

Fresh, well structured and pleasant persistence

Pairings:

Perfect as an aperitif. It goes well with appetizers, fish-based first courses, and white meats

Serving temperature:

6/7 °C

ANALYTICAL DATA

Alcohol content:

11 % vol.

Residual sugars:

15 g/L

Total acidity:

6,2 g/L

Pressure:

4,5/5 bar

Format:

750 ml - 1500 ml

Packaging:

Carton of 6 bottles

