

PROSECCO SPUMANTE DOC EXTRA DRY

VEGAN

Veneto, Italy

Vinvita

Method & Production

Grapes are carefully selected and the soft pressed must is stored in steel tanks for cold stabilization. The fermentation with selected yeasts, is made at a controlled constant temperature of 18 ° C and is completed in 8-10 days.

After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante basic cuvée.

Afterwards the wine is filtered and stored in a steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14-15 ° C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized (–2 / -3 ° C), filtered and controlled before bottling.

Tasting Notes

Typical crisp and delicate bubbles. Pale light yellow color, delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac.Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Food Matching

Ideal as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish. Best served at 8-10 ° C

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
VI0126	Prosecco Spumante DOC Extra Dry	Glera	NV	10.5%	Cork	6x0.75lt	No	No	Yes	No