

Prosecco DOC Extra Dry

GRAPES:	100% Glera
PRODUCTION AREA:	Prosecco DOC in NE Italy, just outside of Venice
PRODUCTION:	Charmat (tank) method.
EFFERVESCENCE LEVEL:	Spumante/ Fully Sparkling
ELEVATION:	0-1,315 feet above sea level
SOIL TYPE:	Morainic origin, alluvial and with little depth
VINE TRAINING SYSTEM:	Sylvoz- Doppio Capovolto (double-arched cane)
PLANTING DENSITY:	2,500-4,000 vines per hectare (1,214-16,20 feet)
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11%
REDISUAL SUGAR:	14 g/L
SERVING TEMPERATURE:	46 – 50 °F (8 - 10 °C)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at rim
AGING POTENTIAL:	2/3 years



TASTING NOTES

Pale straw yellow in color with a fine bead, this classic sparkling wine from the Veneto strikes a perfect balance of freshness and delicate perfume of fresh pears and a hint of almonds.

 @TORRESELLAWINE

TECHNICAL INFORMATION

The base wine is refermented in pressure tanks for 18-20 days at a cool temperature of 14-16°C to retain its delicate perfume. When the ideal pressure of about six bars has been reached, the wine is chilled to -4°C to stop fermentation and stabilize the wine. Maturation continues in tank for one month at 5-7°C and in contact with the lees to impart a slightly creamy texture to the wine. When the wine has reached its ideal balance of freshness and aromas, it is filtered and bottled under pressure to retain its sparkle.

FOOD PAIRINGS

Perfect as an aperitif, this wine is also flexible enough to take you through the whole meal and pairs especially well with sushi, white meats, spicy dishes, seasoned vegetables and fruits.



TORRESELLA PROSECCO

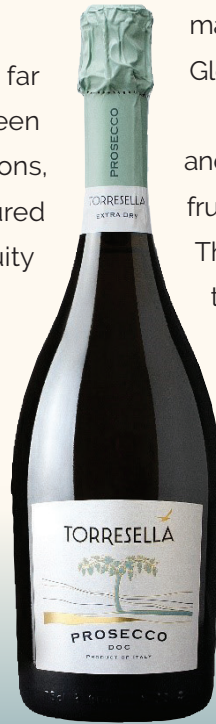
*Joyful and fruity sparkling wine from the Veneto region of Italy.***WINERY BACKGROUND:**

Torresella is the name of a village not far from Venice in a region where grapes have been grown since the Roman era. Our local conditions, including a mild climate and medium-textured clayey soils, are ideal for producing fresh and fruity Prosecco wines.

We're as passionate about being good to the environment as we are about bringing great wine to you. We're sustainably farmed, using only natural products (not synthetically-derived) in the vineyards and have been using lightweight packaging for years. We're proud that we have been completely energy self-sufficient since 2012, thanks to the use of solar panels on our winery roof. The local Little Egret (called *garzetta*) on the label speaks of our commitment to the environment.

VINEYARDS & WINEMAKING DETAILS:

Torresella Prosecco is defined by the fresh fruit flavors of the Glera grape. To ensure the health both of our environment and our vines, we use only natural products (not synthetically derived) in the vineyard. Our Prosecco vineyards are located immediately around our winery so that we can



maintain the fresh fruit and delicate flavors of the Glera grapes.

Once in the cellar, the grapes are gently pressed and fermented at cool temperatures to preserve the fruit's natural peach and apple flavors and aromas. Then follows the second fermentation that creates the bubbles, a process to be completed in horizontal tanks. After about 45 days resting on its fine lees to enhance its texture, our Prosecco is finished in an Extra Dry style with around 14g/L residual sugar to give it a subtle sweetness.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Our Prosecco is fresh and fruity with juicy acidity, gentle mousse and a delicately off-dry finish. Loaded with aromas and flavors of fresh peaches, apricots and green apple, the creamy mousse makes this wine a delight to drink on its own as an aperitif to start off the evening, and is also perfect with friends over a lazy weekend brunch. An easy and joyful wine, Torresella Prosecco is the perfect partner with light quick meals: pick up some hummus, cured meats and olives for a delicious and easy pairing. Its delicate fruitiness and freshness makes Torresella the natural partner with fresh strawberries, melon or figs.

GRAPES: 100% Glera**ORIGIN:** Prosecco (our vineyards are about 70km from Venice)**CLIMATE:** Mediterranean with a strong influence of the Adriatic Sea**DOMINANT SOIL TYPE:** Shallow soils of morainic origin with pebbles**MIN/MAX ELEVATION:** Sea levelwww.torresellawines.com
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