

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



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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.

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.

