

# SOLATIO

## PROSECCO

DOC  
Extra Dry

### WINE NAME

Prosecco Spumante  
Denominazione di Origine Controllata

### WINE TYPE

Extra Dry Spumante Wine

### LOCATION OF THE VINEYARD

Veneto and Friuli Venezia Giulia, Prosecco DOC Area

### POSITION AND TYPE OF SOIL

Clayey alluvial plain of medium fertility, influenced by the mild and generally humid climate

### GRAPE VARIETY

Glera

### ALCOHOL CONTENT

11% vol.

### RESIDUAL SUGARS

13 g/l

### ACIDITY

5.5 g/l

### WINE MAKING PROCESS

Grapes cold-pressed with the must fermented at controlled temperatures with selected yeasts

### CAPACITY / BOTTLE SIZE

0.75 lt. - 1.5 lt.

### COLOUR

Bright yellow with light greenish hues

### BOUQUET

The bouquet is pleasantly fruity. It conjures up fresh citrusy notes of grapefruit and lime

### TASTE

Intense, well-balanced on the palate. The acidity is softened by excellent minerality

### MATCHES WITH

Ideal served with delicate fish appetizers and fragrant vegetable risottos. It pairs well with white meat dishes like chicken or veal escalopes with lemon

### SERVING TEMPERATURE

6-8 °C

### STORING TEMPERATURE

Between 15 and 20 °C

