

Aneri

PROSECCO ANERI D.O.C. MILLESIMATO EXTRA DRY

IT IS A SPARKLING WINE WHICH IS PRODUCED IN LIMITED QUANTITIES, VINIFYING GRAPES COMING FROM A SINGLE VINTAGE, PARTICULARLY VALUABLE. AFTER CAREFUL SELECTION AND PRESSING OF THE BEST GRAPES OF THE YEAR, THE MUST IS CAREFULLY FERMENTED AT CONTROLLED TEMPERATURE.

NAME
Prosecco Aneri D.O.C.
Millesimato Extra Dry

TYPE
White Sparkling

DENOMINATION
Prosecco D.O.C. Treviso – Denomination
of Controlled Origin

GRAPES
100 % Glera (already known as Prosecco)

VINIFICATION
Soft pressing, and after first alcoholic fermentation at 61-65 °F (16-18 °C) temperature.
A second alcoholic fermentation in pressure tanks follows to obtain froth.

ALCOHOL
11 % vol

VOLUME
75 cl.

