

## 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.

The fermentation takes place in autoclaves and lasts about 40 days, at the end of which it obtains this fresh, young and versatile wine.

The color is straw yellow with light greenish flecks. The flavour is elegant, floral and slightly fruity. The taste is perfectly balanced between acidity and softness.

<b>NAME</b>	Prosecco Aneri D.O.C. – Millesimato Extra Dry
<b>DENOMINATION</b>	Prosecco D.O.C. Treviso – Denomination of Controlled Origin
<b>TYPE</b>	White Sparkling
<b>GRAPES</b>	100 % Glera (already known as Prosecco)
<b>VINIFICATION</b>	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.
<b>ALCOHOL</b>	11 % vol
<b>VOLUME</b>	75 cl.