



Corte Bacaro®

PROSECCO DOC EXTRA DRY

Name:	PROSECCO DOC EXTRA DRY
Varieties:	85% Glera - 15% Pinot Grigio
Soil:	Silt and clay loam
Vine training method:	Sylvoz, double-arched cane (cappuccina).
Vine density per hectare:	3500
Harvest:	First twenty days of September
Vinification:	At controlled temperature in steel tanks, on selected yeasts.
Maturation:	Held in steel tanks at controlled temperature.
Method:	Charmat, second fermentation on selected yeasts in pressure tanks for 40 days.
Residual sugar:	16 g/l.
Alcohol content:	11.5% vol.
Colour:	Dull straw with greenish highlights
Aroma:	Elegant and fruity with hints of wild flowers, apples, pears and peaches.
Flavour:	Soft and velvety with well-balanced sweetness.
Serving temperature:	8-10 °C.
Serving suggestions:	Excellent as an aperitif or with savoury dishes, cold and hot starters, fish and first courses in general.



Società Agricola Corte Bacaro
di Bellia & C. ss