

Perfecto

Prosecco *Extra Dry*



WINE :	Prosecco Extra Dry
PRODUCER :	BELLUSSI SPUMANTI s.r.l. VALDOBBIADENE, ITALY
GRAPE:	Prosecco
PRODUCTION AREA:	Hilly area in the Province of Treviso
SOIL:	Clay
CLIMATE:	Mediterranean Cool
MATURATION:	September 15 – September 30
VINIFICATION:	*White, with light pressing
SPARKLING PROCESS:	Charmat method
ALCOHOL:	11% volume
SUGAR:	20 grams per liter
PRESSURE:	4.8 to 5.2 atm.
DESCRIPTION:	A Sparkling White Wine obtained from the Prosecco grape using the Charmat method. It is less dry than Brut , making it ideal as an aperitif or for those who prefer a softer taste on the palate.
SERVE:	Served chilled.
STORING:	Best enjoyed within 1 or 2 years of production.
PRODUCTION:	All phases of production are carried out in accordance with HACCP methods, in compliance with the hygiene regulations of food products.

*White Vinification means that the grape skin is immediately separated from the juice in order to avoid the transfer of too much flavour and perfume from skin to juice.

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