



MONTELLIANA

PROSECCO DOC

EXTRA DRY

• 200 ml

Naturally fermented sparkling wine using
the Charmat Method

• PRODUCTION AREA

Vine Variety : 85% Glera | 15% Pinot Grigio / Chardonnay

Production Zone: Treviso area

Training System: Cappuccina / Sylvoz

• TECHNOLOGY

Harvest Period: end of August / September

Vinification: White vinification with soft pressing, flotation, and temperature-controlled fermentation, followed by at least 2 months in stainless steel tanks

Refermentation: 30 days

Bottle Aging: 1 month

• CHEMICAL CHARACTERISTICS

Alcohol Content: 11% vol

Residual Sugar: 14 g/l

• ORGANOLEPTIC CHARACTERISTICS

Appearance: Elegant, fine, and persistent

Color: Straw yellow with delicate greenish hues

Palate: Fresh, aromatic and balanced

Nose: Fruity, with notes of apple and pear, and hints of white flowers

• SERVICE

Store in a cool place with constant humidity and away from light.

6 - 8 °C just opened

