



ANTICHE TERRE<sup>®</sup>  
VENETE

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## PROSECCO SPUMANTE EXTRA DRY

**CLASSIFICATION.** Prosecco D.O.C..

**GRAPES.** 100% Glera grapes.

**VINEYARDS.** Wine obtained from an accurate selection of Glera grapes, a native Italian variety. The form of cultivation is Guyot and Sylvoz. The number of vines per hectare is between 3500/4000.

**VINIFICATION.** White vinification. The first fermentation occurs inside steel vats at controlled temperature where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

**TOTAL ALCOHOL CONTENT.** 11,5%.

**TOTAL ACIDITY, IN TARTARIC ACID.** 5.4 grams per liter.

**RESIDUAL SUGARS.** 14.5 grams per liter.

**TOTAL DRY EXTRACT.** 31.8 g/l.

**pH.** 3.19.

**COLOR.** Pale straw yellow with greenish highlights.

**NOSE.** Intense, fruity with a rich scent of apple, lemon and grapefruit. It has pronounced aromas of wisteria in bloom and acacia flowers.

**TASTE.** It has a pleasant acidity, fresh flavour. Full-bodied with harmonious taste. Perlage is slightly evanescent, fine and persistent.

**SERVE.** Serve at 6 - 8 °C.

**FOOD MATCHING.** The Italian aperitif! Excellent when served with raw fish and oysters as well as a commendable choice for any important occasion.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13