

# VIGNE SAVIE



## Prosecco D.O.C. Spumante - Extra Dry

**Variety:** Glera (Prosecco) 100%

**Production zone:** DOCG vineyards inside the Conegliano-Valdobbiadene area

**Types of sparkling wine:** Extra-dry

**Organoleptic features:** Wine with characteristics similar to Prosecco DOCG, differs from the lower bottle pressure (3 bar). The scent is subtle and it smells of green apple, almonds and flowers. The color is straw yellow with greenish hues and light perlage. It is a wine with a delicate flavor and aroma

**Recommended cuisine:** The lower pressure in the bottle make it suitable to be drunk throughout the meal. It's also very good with fish dishes

**Serving temperature:** 8 – 10° C

**Harvest:** September 20 – October 10

**Making wine:** Soft pressing with the aid of pneumatic presses, and finally clarified fermentation at controlled temperature with the use of selected yeasts

**Foaming:** Charmant Method

**Alcohol content:** 11 % Vol

**Residual sugars:** 15 g/L

**Awards:** 2011 “EnoConegliano. 13° Regional wine competition – Selection of wines from Veneto” Diploma of merit Prosecco DOC Extra Dry 2010

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