

# 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 characterized by a lower bottle pressure (3 Bar). The scent is subtle and it smells of green apple, almonds and flowers. The colour is straw yellow with greenish hues and light perlage. It is a wine with a delicate flavour and aroma*

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

**Serving temperature:** *6 – 8° C*

**Harvest:** *September 10 – 25*

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

**Foaming:** *Charmat Method*

**Alcohol content:** *11 % Vol*

**Residual sugars:** *15 g/L*

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