



*Denominazione*

**CAMPO DELLE BOCCE Prosecco Spumante DOC Extra Dry**

*Grape variety*

Glera 100%

*Geographical location of the vineyards*

The grapes come from a vineyard located in the province of Vicenza DOC area.

*Production technique: Charmat method*

Soft pressing of the grapes, primary fermentation at a controlled temperature. The foaming takes place in autoclave at low temperature.

*Characteristics*

*Froth:* creamy, fine and persistent perlage.

*Colour:* bright straw yellow.

*Fragrance:* delicate, with notes of green apple, acacia flowers and elderberry.

*Taste:* fresh, soft and delicate.

*Pairing*

Excellent as aperitif wine, it's great with seafood dishes and throughout the meal.

*Serving temperature*

6°C

*Storage*

To be stored in cool places, protected from the light and at a temperature of 15°C.

*Alcohol content*

% vol. 11,00

*Total acidity*

g/l 6,00

*Sugar*

g/l 13,00

*Packaging*

6 x 0.75 ml bottles per box.