

Prosecco Extra Dry Millesimato DOC



In vineyard

Prosecco Extra Dry Bosco del Merlo is produced from Glera grapes, grown in the most typical area, where the favorable microclimate and the terroir rich in minerals and microelements are perfect for the cultivation of the grapes. The grape harvest takes place during the first hours of the day, during the second decade of September.

In cellar

Vinification in white, soft pressing of the grapes, to extract only the best must. After the static decanting follows the fermentation in purity at controlled temperature, at 14/16°C. Before the second fermentation, 10% of Glera must is added. Taking froth takes place in steel tanks at 13°/ 14°C with the preservation of the noble bubbles, for 2 months. This gives a delicate and creamy perlage, fine and persistent, amplifying all the perfumes of this elegant Prosecco.

Tasting notes

Pale yellow wine with green reflexes. Perlage is extremely fine, noble and persistent. It has delicate perfumes, reminiscent of fragrant fruity notes, such as pear and green apple. All this combines a floral bouquet with scents of acacia. At palate it's surprising the minerality that gives freshness to a unique product, with a slight amiability.

What does Millesimato mean?

This Prosecco is produced exclusively with the best grapes of the year declared on the label. The winery guarantees the quality of the product from the vineyard to the glass.

Pairings

Excellent as aperitif, compelling for conviviality moments. Perfect with fish dishes as pasta with clams or white meat dishes as orange chicken.

Serve at 6°C.



Luca Maroni
91 points

11,5% Vol.
Bottle size: 0,75 l
Sugars: 13 g/l
Production area: Prosecco DOC

