# PROSECCO SPUMANTE EXTRA DRY "WHITE LABEL"

#### **CHARACTERISTICS**

Pale straw yellow sparkling wine with greenish highlights and a fine persistent bead. Pronounced fruity nose, with whitefleshed fruit, apples and peaches, and floral notes of wisteria and acacia blossom, completed by hints of crusty bread and yeast. On the palate it is well balanced and delicately dry, characterised by a pleasant acidulous flavour and good structure. Excellent as an aperitif and for toasts, and a good accompaniment to fine biscuits. It also goes well with vegetable and light fish hors d'oeuvres, soups and starters, pasta and risottos. Serve at 8-10° C.

#### **PROFILE CONTENTS**

grape varieties Glera (Prosecco)

appellation Denominazione di Origine Controllata Treviso

year of planting 2004/2007

soil gravelly clay/sand and silt

vine spacing 1.00 x 2.80 m

pruning sylvoz on upward-trained vertical-

trellised vines

yield/hectare 14 t

alcohol content 11.00 vol.%

residual sugar 18 g/l

acidity 5.30 q/l

ph 3.30

pressure 5 bar

### **VINIFICATION**

Manual harvest at optimum technological ripeness, crushingdestemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C. Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 5 atm until fermentation is complete. The wine is then clarified before final filtration.

## **BOTTLE TECHNICAL INFO**

cl. 75 | natural cork

BOTTIGLIA





CAPSULA





RACCOLTA DIFFERENZIATA VERIFICA LE DISPOSIZIONI DEL TUO COMUNE. SEPARA LE COMPONENTI E CONFERISCILE IN MODO CORRETTO.



**ONLINE DATA SHEET** 



**BOTTLE EAN CODE** 



**BOX ITF CODE** 





fine wines since 1427 only organic wines since 1987 only vegetarian and vegan wines since 2007 no added sulphites wines since 2009 resistant varieties since 2015 wines with indigenous yeasts since 2017

experience matters





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