



Parol Vini S.r.l.

TECHNICAL SHEET

PROSECCO SPUMANTE EXTRA DRY DOC 200ML

CONTROLLED DESIGNATION OF ORIGIN (DOC).



- ◆ **CLASSIFICATION:** _____
Controlled Designation of Origin (DOC).
- ◆ **GRAPES:** _____
Glera at least 85%; Verdiso, Bianchetta Trevigiana, Perera, Glera Lungo, Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Noir vinified in white can contribute up to a maximum of 15%.
- ◆ **SOIL:** _____
Well-exposed soils, with the exception of peaty soils or those characterised by high water supply and rising water table, as required by the specifications.
- ◆ **ALCOHOL CONTENT:** _____
11% vol
- ◆ **REGION OF ORIGIN:** _____
Prosecco DOC area: provinces of Belluno, Gorizia, Padua, Pordenone, Treviso, Trieste, Udine, Venice and Vicenza.
- ◆ **SUGAR CONTENT:** _____
13 g/l
- ◆ **PRODUCTION METHOD:** _____
The grapes, harvested at medium-late ripeness, are subjected to soft pressing, without maceration of the skins. The must ferments slowly at 16–18 °C with selected yeasts. The second fermentation takes place in an autoclave according to the Martinotti-Charmat method.
- ◆ **SENSORY PROFILE:** _____
Pale straw yellow colour, with fine and persistent perlage. Intense aroma of flowers, fruity, persistent and pleasant. Taste, harmonious, round, with a pleasant apple aftertaste. Round and pleasantly balanced.
- ◆ **BOTTLING:** _____
Bottling at low temperature using sterile microfiltration, in an isobaric environment, to preserve the perlage; overpressure compliant with the sparkling wine category envisaged by the specification.
- ◆ **FOOD PAIRINGS:** _____
Fresh fragrant wine, young by natural vocation. Ideal as an aperitif. A wine to enjoy on its own, it is suitable for delicate pasta and risotto dishes and fish-based dishes. To be served at 8–10 °C.
- ◆ **LOGISTICS DATA:** _____
Prosecco 200ml - 88 cartons (8 layers of 11 cartons each) - Units per pallet: 2112 - Dimensions: 120 x 80 x 175 cm - Total weight: 820 kg

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