



Prosecco DOC Extra Dry

Sandro

Crafted exclusively from Glera grapes, this Prosecco DOC stands out for its unbeatable freshness and delightful taste. Sparkled using the Martinotti method, it's the perfect choice for aperitifs and celebratory toasts.



GRAPES	Glera
AREA	South-eastern Veneto
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	2022
ANALYSIS DATA	Alcohol 11%
AGEING POTENTIAL	18/24 months
	Contains Sulphites

PRODUCTION AREA

The terroir is a moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer -a paleosol-called "caranto".

WINEMAKING

After the harvest, the grapes are pressed and subjected to soft pressing with pneumatic presses and quick separation of the must from the skins. Fermentation takes place at a controlled temperature (15-16° C).

TASTING

COLOUR: It has a straw yellow color with light greenish notes. In the glass it forms a dense and minute crown of froth, which feeds on small bubbles for a long time. BOUQUET: The nose smells of acacia flowers, peach and pear.

PAIRINGS

A Russian blinis aperitif paired with cheeses like Treviso casatella, Robiola d'Alba, and crescenza, served with fresh fruit and salmon.

PRIZES AND AWARDS

falstaff 92

Decanter SILVER

The Prosecco Masters BRONZE



85

MUNDUS vini 86

