



## PROSECCO DOC VINO SPUMANTE EXTRA DRY

**Production area:** Triveneto, North East Italy

The Prosecco DOC Spumante Extra Dry is made based on white winemaking process. Grapes are softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C and there is no contact between the must and the skins during this time. When fermentation is concluded, stabilization and sparkling winemaking process follow, following the Charmat method. The residual sugar is balanced at the time of bottling according to the values for the Extra Dry classification.

Straw yellow colour with hints of lime green, the Prosecco Spumante DOC Extra Dry Bacio della Luna is distinguished from others by its persistent and delicate bubbles and its intense, elegant and fresh, fruity bouquet. On the palate it is mouth-filling with rich white stone fruit flavours and a refined minerality.

**Grapes:** Glera

**Serving Temperature:** 8-10° C

**Residual sugar:** ca. 15 gr/l

**Alcohol:** 11% Vol.

**Food Pairing:** Perfect as an aperitif, or with crudité, shellfish and seafood.

