





# **Prosecco Superiore Conegliano** Valdobbiadene Extra Dry

## Ca' Rosa

**CLASSIFICATION** D.O.C.G.

**TYPE** Sparkling

REGION Veneto

**PROVINCE** Treviso

**GRAPE VARIETY** 100% Glera

TYPE OF FARMING Conventional

HARVEST Mid September.

### **VINIFICATION**

The must is put into small (40 hl) temperature-controlled pressurized tanks (autoclaves) and fermentation is triggered by selected yeasts.

#### **MATURATION**

A long period on the lees (20 days) in temperature-controlled stainless steel tanks.

#### TASTING NOTES

Extra Dry is the most suitable style for Prosecco which, with its natural mellowness, is ideal as an aperitif but also for accompanying certain desserts. A bright straw yellow in colour and with an abundant, fine perlage, it offers fragrances of apples, pears and white flowers, enriched with a fresh sage-like hint. On the palate, the freshness and fragrant character of the very slightly sweet fruit dominate, enhanced by the fine stream of bubbles.

#### SIZES AND SPECIAL PACKAGING

75 Cl bottles.