



MONTELVINI

Promosso Collection

PROSECCO

DOC

Extra Dry



Italian vine, called Pulcinum in the ancient Rome. Sparse and winged bunch, medium and green to gold grapes; pruinose skin; medium trefoil leaves.

The Winemaking Process

The grapes named Glera mature towards the beginning of October. The initial vinification is done in white. The wine-must is placed in a closed pressure-resistant recipient known as an "autoclave", and made to ferment at 16° C with the inoculation of selected yeasts. When the fermentation is finished, it is refrigerated at 4° C and left in contact with the yeasts. When the period of refinement has transpired, it is isobarically filtered into another autoclave and then bottled.

The Wine

Light straw-coloured, sparkling, aromatic; fresh, fruity and flowery scent with apple and citrus fruit scents; delicate and soft taste with a balanced sourness. Serve at 6-8° C. Open upon use.

This wine is suggested as aperitif and it is excellent with various cocktails, it pairs well with appetizers, white meat and fish in general. It is excellent when young.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.50
SUGAR G/L	15
SO ² MG/L	100
ATM. PRESS.	5
CONTENTS	0,75 L
BOTTLES PER CASE	6