



MONTELVINI

Plumage Collection

PROSECCO

DOC

Extra Dry



Typical from the land of Treviso, Glera is one of the oldest vines and it has been appreciated since Roman times. Clusters of Glera grapes are big, long, loosely packed and winged with yellow-golden grapes.

Vinification

Glera grapes ripen in late September. After a gentle pressing, the must is fermented at a controlled temperature by using a selected yeast. After the fermentation, wine is filtered and stored and fermented again in an autoclave where *liquer de tirage* is added at a temperature of 16° C. When sparkling wine is obtained, it is refrigerated at - 4° C and settled in contact with the yeast. After refinement, wine undergoes isobaric filtration in another autoclave and is bottled.

Wine

Pale yellow colour, fresh and intensely fruity reminiscent of acacia and wisteria flowers, wild apple and mountain honey. Fine and persistent perlage. Matches well with light fish and seafood, excellent aperitif.

ALCOOL % VOL	11.00
AC. TOT % AC. TART.	5.50
CONT. G/L ZUCCH.	15.00
SO" MG/L	130
PRESS. ATM.	5.20
CONT.	0,75 L
BTG PER CARTONE	6

Contenitore	Altezza mm.	Larghezza mm.	Profondità mm.	Peso kg.	Contenuto lt.	Codice EAN	Conf. Strato Nr.	Strati Nr.	Confezioni Nr.	Pezzi Nr.
BOTTIGLIA	310	90	90	1,5	0,75	8013651022231	-	-	-	-
IMBALLO (CT.)	335	267	182	9,3	4,5	8013651022224	-	-	-	6
PALLET	1820	1200	800	780	360		16	5	80	480