



MONTELVINI

Plumage Collection

PROSECCO DOC BIOLOGICO *Extra Dry*



In the eighteenth century, the cultivation of the Glera grape developed throughout the Veneto-Friuli hills, becoming “one of the best white grapes thanks to its aromatic quality, suitable for the production of a wine with a fine, sensory profile.” Here, in the early twentieth century, the Prosecco that we know today was born, thanks to new sparkling-wine technology. This wine means going back to basics, cultivating the Glera grapes organically, respecting the growth phases of the vines, without encouraging the plant to produce a high yield, not using chemical fertilizers and letting it face adversity by using only those products, used for centuries, that stimulate the strengthening of its natural defenses.

The Winemaking Process

The grape harvest takes place in mid-September, when the organoleptic maturity is optimal for the production of sparkling wines. It is a delicate operation, as it is important to preserve the integrity of the grapes. After a soft pressing, the must is fermented at a controlled temperature, using organic yeasts. After fermentation, the wine is filtered and stored, and then fermented again in the autoclave at a controlled temperature of 16 degrees Celsius. Toward the end of this fermentation, which lasts at least 30 days, appropriately lowering the temperature, the fermentation is stopped, leaving a residual sugar that ensures balance and harmony. After the sparkling wine has been produced, it is chilled to -4 degrees Celsius and left in contact with the yeast. After the aging process, the product undergoes isobaric filtration in a second autoclave, and is then bottled.

The Wine

The color is straw yellow, with a floral, fruity scent reminiscent of acacia flowers, wisteria, wild apple and mountain honey. The taste is fresh, light and lively, the symbol of a simple but refined drink. The perlage is subtle and persistent. This wine pairs well with shellfish, with light fish and other seafood; excellent also as an aperitif.

ALCOHOL % BY VOL	11.50
TOT. AC. % TART. AC.	5.50
SUGAR G/L	15.00
SO ² MG/L	130
ATM. PRESS.	5.20
CONTENTS	0,75 L

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
BOTTLE	290	97,2	97,2	0,75	0,75	8013651021340	-	-	-	-
PACKAGING	296	298	200	9,4	4,5	8013651021357	-	-	-	6
PALLET	1630	1200	800	780	360		16	5	80	480