



DOM GIO'

PROSECCO D.O.C. EXTRA DRY

Grape varieties: 100% Glera

Production Area: Venice region

Vinification and ageing: Glera grapes are softly pressed. Fermentation in stainless steel vats at 15°-16°C for about 8 days; the wine remains on its leavens for more than 30 days. Sparkling process in pressurized tanks according to the traditional Martinotti-Charmat Sparkling Winemaking Method. Pressured in bottle at 5,8 atm.

Description: Sparkling wine with a reminiscent of apples, exotic fruits, notes of wisteria and rose flowers bouquet. Fine and persistent perlage.

Food pairing: Delightful for sipping outside meals and as a fruit cocktail ingredient, an excellent aperitif for all occasions. It also accompanies puff pastries, jam pies, and desserts containing exotic fruit.

Serving temperature: Serve at 6°-8°C

Alcohol level: 11,5 % vol.

Bottle size: 750 ml



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