

TERRA DI VITE
TERUZ

MILLE920

Extra Dry

VALDOBBIADENE DOCG Prosecco Superiore

COLOR:	Straw yellow Fine and persistent beam
BOUQUET:	Complex and fruity
PALATE:	Round, fresh, fruity
GRAPE VARIETY:	Glera 100%.
PRODUCTION AREA:	Valdobbiadene
SOIL:	Various composition. Morainic hills
VINEYARD ORIENTATION :	South
TRAINING SYSTEM:	Sylvoz
HARVEST:	Hand harvested from 15 September to 10 October
VINEYARD YELD :	135 q/ha
VINIFICATION:	Soft pressing with pneumatic press and decanting of must. Temperature controlled fermentation (17° - 19° C) with selected yeasts.
FIRST FERMENTATION:	Refinement and rest in steel tanks.
SECONDARY FERMENTATION:	Charmat method, in pressurized steel tanks for about 35 days.
ALCOHOL	11% vol
SUGAR:	16 g/l
FOOD PAIRING:	Ideal as aperitif, all day long wine. Cool to 6° - 8° C shortly before serving it.
SERVING TEMPERATURE:	Store in a cool and dark place,
STORAGE:	do not keep in the fridge for too long.

