



Drusian - Prosecco di Valdobbiadene, Extra Dry



Appellation:	Prosecco di Valdobbiadene, DOCG
Type:	White, sparkling
Grape Variety:	Glera (prosecco)
Region:	Veneto
Vineyard Notes:	Production Zone: Valdobbiadene DOCG Vineyard: 650 - 1300 ft above sea level, hilly terrain Training System: Espallier Soil: Calcareous, clayey Harvest: Third week of September, first week of October, by hand
Winemaking Notes:	Vinification: Soft pressing, white wine making method and a 70% yield, fermented for 15-20 days in stainless steel tank and poured into the Charmat tank with the addition of yeasts and sugar to complete the sparkling process. Aging: Bottled and released after complete fermentation. Drink in the first year after release.
Tasting Notes:	Tasting Notes: Pale straw yellow with golden hues. Green apple and floral notes combine with a cream texture on the palate. Food Pairings: As aperitif, hors d'oeuvres, cold cuts, fish dishes.
