



Prosecco DOC Extra Dry

The Grave Friulana is a particularly suitable area for the cultivation of the “Glera” vine and therefore it was included in the appellation of origin (Prosecco DOC). Its stony and loose soil, the significant temperature shifts and the ventilated microclimate, make the grapes express their unique characteristics and, together with a careful vinification, result in an elegant Prosecco. In the glass you will find a surprising fine perlage, a fruity and fresh bouquet enriched with mineral notes. The sip is delicate and creamy and recalls the same scents you perceived on the nose. The finish is long, pleasantly sapid and mineral.

Grape varieties: Glera.

Production area: the grapes are cultivated in the Friuli Venezia Giulia region, in the area called “Grave”, sheltered by the Alps.

Soil composition: loose, well aired soil, mainly composed of typical calcareous white river stones dragged here by the flooding of Alpine brooks.

Growing systems: guyot.

Vinification: once the cuveè is ready, a long second fermentation in pressure tanks (charmat method) takes place in order to obtain a particularly fine and creamy perlage.

Food pairings: great as an aperitif, it is enjoyable as a party wine and at any time of the day. Very pleasant with lake and sea fish and vegetarian cuisine.

Service temperature: 6-8 °C.

Suggested glass: 



Falstaff Prosecco
Trophy 2020
91 punti



Falstaff Prosecco
Trophy 2019
91 punti



“Japan Women’s Wine Awards”
Medaglia d’oro