



Casa Terriera

Conegliano Valdobbiadene Prosecco Superiore Docg

EXTRA DRY

Denomination: Conegliano Valdobbiadene DOCG

Soil: clayey, calcareous, subalkaline.

Harvest: by hand.

Vinification: maceration on the skins, static decanting and controlled temperature fermentation.

Maturation: in steel.

Second fermentation: prise de mousse at 12-13 °C controlled temperature in pressure tank with selected yeasts and low temperature chemical-physical stabilisation.

Bottling: isobaric with microfiltration.

Colour: straw yellow with greenish highlights and fine, lingering perlage.

Scent: complex with definite hints of apples, pears and apricots.

Flavour: well-balanced and full, with undertones of fresh grape must.

Alcohol: 11% vol

Acidity: 5.5 g/l

Sweetness: 15-16 g/l

Size: 0.75 litres

Packaging: cardboard box of 6 bottles.

Serving suggestions: a fantastic aperitif and ideal with fish, mixed bean soups and delicate starters. Excellent with risottos and simple pasta dishes.