

Ca'Neva

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

EXTRA BRUT

Grapes: minimum 85% Glera grapes

Designation: DOC Prosecco

Harvest time: early September

Fermentation takes place in temperature-controlled stainless steel tanks to keep the varietal aromas intact. Subsequently, the base wine is made sparkling using the Martinotti method, meaning the second fermentation occurs in a pressurized tank. It rests on the lees for a period that may vary, but typically for at least 2 months.

Colour: pale straw yellow, with greenish reflections and a fine, persistent perlage.

Bouquet: elegant, with fresh notes of white fruit (such as green apple and pear) and hints of acacia flowers.

Taste: dry and fresh, with good acidity that balances the slight softness.

Serving temperature: 6 °C.



Ca'Neva Srl - Caneva (PN) - ITALIA
