

Ca'Neva

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

EXTRA DRY

Grapes: minimum 85% Glera grapes

Designation: DOC Prosecco

Harvest time: early September

Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, an essential condition for enhancing the varietal characteristics of the grapes. After this stage, the base wine is prepared for the sparkling process using the Martinotti Method. Contact with the yeasts continues for a minimum period of two months, during which the wine acquires greater structure, balance and a fine, persistent effervescence.

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

Bouquet: fresh and fruity bouquet, with hints of green apple, pear, citrus and light floral notes of white flowers and acacia.

Taste: fresh, soft and balanced, with a pleasant roundness and good acidity that balances the typical sweetness of Prosecco Extra Dry.

Serving temperature: 6 °C.



Ca'Neva Srl - Caneva (PN) - ITALIA
