



PROSECCO DOC
EXTRA DRY
CRU
MILLESIMATO
(REF.N°. 217)

Product group: WHITE SPARKLING WINE

Category: EXTRA DRY

Region and subregion: VENETO - TREVISO

Appellation: PROSECCO DOC

Grape variety: 100% GLERA

Yield per hectare: 18 TONS

Vintage: CURRENT VINTAGE

Vinification technique: STAINLESS STEEL VATS

Second fermentation: CHARMAT METHOD

Alcohol content: 11% Sugar content: 16 g/l

Suggested serving temperature: 6-8°C.

Suggested food to accompany: AS APERITIF, WITH FISH
OR SHELLFISH

A TERRIFIC SPARKLING WINE WITH AN ELEGANT
FLORAL BOUQUET AND A FINE AND PERSISTENT
PERLAGE. IT HAS THE PERFECT BALANCE BETWEEN
ACIDITY AND SOFTNESS. ENJOY CHILLED!!!

BOTTLE: 0,75 LT.

EUR-PALLET: 80 cases x 6 bottles



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