

MILLE PROSECCO MILLESIMATO EXTRA DRY



GRAPE VARIETY: 100% Prosecco, also known as Glera

PRODUCING COUNTRY: Italy | Veneto

VINIFICATION: The harvest is done in mid-September, the grapes are softly pressed, the must is taken at low temperatures and the maceration is done with a low controlled temperature, for better extraction of aromas. Charmat method for the second fermentation, for 40 days

TASTING NOTES: Soft yellow color. Typical floral scent of acacia blossoms and wisteria, with notes of honey and banana. The strong acidity gives the freshness, while the bubbles are velvety, and silky in the mouth.

PAIRING: perfect as aperitiv with salmon crouton and with fish meals

SERVING TEMPERATURE: 6°- 8° C

GILBERT GAILLARD 90PT

Brilliant light yellow. Appealing nose of ripe white-fleshed fruits enhanced by a floral note. The palate shows distinctive concentration, fleshy texture and forthright aromatics, all of which are supported by bold exuberance. Very enjoyable.



Territorio