



USA

**Schenk**  
*family*



**PROSECCO** EXTRA DRY VINO SPUMANTE

**Grapes**

Glera 100%

**Production Area**

Veneto

**Vinification**

Grapes for this Prosecco DOC extra Dry are manually harvested in boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in stainless steel tanks at controlled temperature between 64.4°C and 71.6°F. when the first fermentation is completed, the Charmat process and stabilization follow. Therefore, the percentage of the residual sugar is balanced to comply with the required for the Extra Dry Denomination

**Description**

Bright straw yellow color, with a persistent perlage. Floral and fruity bouquet, with strong notes of golden apple. Fresh, dry, and soft on the plate.

**Food Pairing**

Excellent as aperitif, with light pasta dishes, seafood as a sipping wine.

**Serving Temperature**

46.4° - 50° F

**Bottle**

Collio

**Characteristics**

Alcohol: 11% vol.

Size: 750ml



**CAVATINA**  
PREMIUM