



**PROSECCO DOC
EXTRA DRY
CRU
MILLESIMATO**

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: 2015

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 MAGNIFICENT MOUSSE. IT
HAS THE PERFECT BALANCE BETWEEN ACIDITY AND
SOFTNESS. ENJOY CHILLED!!!

BOTTLE: 0,75 LT.

EUR-PALLET: 80 cases x 6 bottles

REF.N°. 217



Val d'Oca s.r.l.

Via per S.Giovanni, 45
31030 S.Giovanni di Valdobbiadene (TV)
Tel. 0423.982070 – Fax 0423.982097
e.mail: valdoca@valdoca.com
website: www.valdoca.com