# PROSECCO DOC







## Classification - Prosecco DOC Treviso Extra Dry - Organic

Alcohol gradation: 11,5 %

Residual sugars: 12 g/l



## Grapes and vineyard

Grapes: 85% Glera + 15% DOC admitted grapes

Growth system: Sylvoz

Grape Harvest: mechanized



#### Vinification and second fermentation

Vinification: soft cold crushing and pressing

Second Fermentation: 60 days - Charmat method-



A very bright Prosecco with an elegant perlage. The aroma initially begins with flavors of elegant flower of acacia then release intense notes of apple and pear. The taste is pleasant and harmonious with an excellent persistence.



Your Organic Prosecco for a an elegant and sustainable toast with friends. Pair it with a salmon sashimi or vegan sushi.

#### Available sizes



CORVEZ70



