

PROSECCO D.O.C. FXTRA DRY



Grapes: Glera 100%

Vinification: CORTE DEL VESCOVO Prosecco DOC is made from 100% Glera white grapes. The grapes are carefully selected from the area of origin and are handpicked to obtain the best quality. This selection first goes through a soft pressing process and then the juice begins a temperature-controlled fermentation course. To obtain the right balance between taste, aroma, elegance, consistency, and finesse of the perlage, the wine is kept in an autoclave for a minimum of 20 days (Martinotti-Charmat method) at a controlled temperature of 14/15 °C. At this point sugar and selected yeast are added. Our team of oenologists selects only the best wines obtained to start the sparkling process. The must is stored in steel tanks where cold static decantation takes place. Once the wine has reached the required pressure, alcohol, and sugar levels, it is refrigerated, then it is stabilized by chilling at -2/-3 °C, filtered and checked before bottling.

Analysis: Alcohol 11% ABV. Acidity 5,5g/l; Residual Sugar 15 g/l.

Tasting Notes: Light yellow color with fine persistent bubbles. Fruity, intense flavor and typical fruity bouquet of Golden Delicious apples with hints of banana and peach.

Food Suggestions: Perfect as aperitif, with starters, light meals, and fish dishes. Serve chilled at $6-8~{\rm ^{\circ}C}$

Bottle: "Collio" 750 ml (6/12 case)





WINE TASTING SHEET

Winery: Vescovo Moro Group Srl Brand: Corte del Vescovo Appellation: DOC Vintage Year:	Country: Italy Area/Region: Price:	
Clarity: Cloudy, Bitty, Clear, Brilliant	Comment:	
Depth of color: Watery, Pale, Medium, Deep, Dark		
Color: (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown Viscosity: Slight sparkle, Watery, Normal, Heavy, Oily		
General Appeal: Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.)	Comment:	
Fruit Aroma: None, Slight, Positive, Identifiable		
Bouquet: None, Pleasant, Complex, Powerful		
Sweetness: (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet Tannin: (Red Wine) Astringent, Hard, Dry, Soft Acidity: Flat, Refreshing, Marked, Tart Body: Very light & thin, Light, Medium, Full-bodied, Heavy	Comment:	
Lenght: Short, Acceptable, Extended, Lingering		
Balance: Unbalanced, Good, Very well-balanced, Perfect		
Sweetness: Coarse, Poor, Acceptable, Fine, Outstanding Final Comment:		Overall Score (1 to 10)