

FAMIGLIA STAITI

PROSECCO DOC

EXTRA DRY



PRODUCTION AREA

Vineyards situated on Prosecco DOC hills area

YIELDS

Max. 180 q/ha

GRAPE VARIETY

Glera (known as Prosecco)

WINE PRODUCTION PROCESS

Second ten days of September.

SPARKLING WINE PRODUCTION PROCESS

Martinotti-Charmat method.

COLOR

Light straw yellow

PERLAGE

Fine and persistent

TASTE

Fresh and smooth with a harmonic finish

SMELL

Pleasantly fruity with hints of golden apple and elegant hints of acacia flowers.

SERVING TEMPERATURE

6° - 8° C

AVERAGE DATA

Alcohol 11% - Vol. sugars 16 g/l

Acidity 5,6 g/l