



PROSECCO DOC VINO SPUMANTE EXTRA DRY

**Grapes**

Glera 100%

**Production area**

Veneto

**Vinification**

Grapes for this Prosecco DOC spumante Extra Dry are manually harvested on the hill within the Valdobbiadene area, softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in stainless steel tanks under controlled temperature between 18°C and 22°C. Once the first fermentation is completed, Charmat process follows, reaching the desired residual sugar level according to the Extra Dry classification.

**Description**

Straw yellow colour with hints of lime green, the Prosecco Spumante DOC Extra Dry Bacio della Luna is distinguished from others by its persistent and delicate bubbles and its intense, elegant and fresh, fruity bouquet. On the palate it is mouth-filling with rich white stone fruit flavours and a refined minerality.

**Food pairing**

Perfect as an aperitif, or with crudités, shellfish and seafood.

**Serving temperature**

8°-10°C

**Bottle**

Bacio della Luna Quercia - 0,75lt

**Analytical information:**

Alcohol: 11%vol. Residual sugar: approx.15g/l

**BACIO DELLA LUNA Spumanti s.r.l.**

Via Rovede, 36 - 31020 Vidor TV - Tel. +39 0423 983111 - info@baciodelaluna.it - www.baciodelaluna.it

