



Bacio della Luna

PROSECCO DOC

EXTRA DRY

Vinification

Grapes for this Prosecco DOC Spumante Extra Dry are manually harvested on the hills of Treviso 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. When fermentation is completed, follow the stabilization and Charmat process.

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 crudité, shellfish and seafood.



Glera and varieties suitable for cutting



Conegliano, Valdobbiadene



8°-10°C



Alcohol: 11 % vol.
Sugar: 15 g/l

