



# SIOR SANDRO

## PROSECCO D.O.C. - EXTRA DRY

### Denominazione di Origine Controllata

100% Glera grapes are used to create this sparkling wine with excellent freshness and drinkability. Carbonated by the Charmat method to guarantee the fruity aromas of the grapes, the Prosecco DOC is the perfect companion for a convivial and cheerful toast.

<b>Cultivation Area</b>	Prosecco DOC Area
<b>Grapes</b>	100% Glera
<b>Terrain Type</b>	Clayey, with a good amount of stones
<b>Alcohol</b>	11,0%
<b>Sugars</b>	15 g/l
<b>Total Acidity</b>	5,6 g/l
<b>Formats</b>	0,75 l - 1,50 l

**Vinification:** After harvesting, the crushed grapes undergo soft pressing. Having obtained the must, it is fermented in steel tanks at controlled temperature, to preserve the delicate aromas of the basic grapes. Once the alcoholic fermentation is complete, the wine is placed into an autoclave, where, thanks to the action of selected yeasts, the secondary fermentation takes place. The carbonation cycle lasts for about 40 days.

**Tasting:** It is a straw-yellow colour, with a fine and persistent perlage. On the nose, it offers fresh floral aromas and a pleasantly fruity note with hints of apple and pear. On the palate, freshness and aroma are supported by a good mineral texture with the addition of delicate fruity notes.

