



*Light-straw colored
with a delicate aroma
of white peach and
orange blossoms.*

*The taste is captivating,
soft and round with
nuances of peach
and almond.*

MASCHIO PROSECCO EXTRA DRY

The roots of Cantine Maschio's passion for wine run deep in the Veneto hills. The story began in 1973, when Bonaventura Maschio turned his family's century-old distillery into a winery that even then was state-of-the-art in terms of its technology and production methods.

Cantine Maschio devotes extensive resources to innovation, which include experimenting with pioneering techniques of cold extraction that accentuate the natural release of aromas and flavors.

SOIL

Stony soil composed of alkaline sandstone.

PRODUCTION TECHNIQUE

Gentle pressing of the grapes to extract only the free-run juice from the heart of the berry. Then the juice is left to rest in stainless steel tanks for approximately 12 hours and then fermentation begins. Vinification in stainless takes about 15-20 days at 18-20° C (65-68° F) to develop natural sparkles.

BOUQUET

Intense with light ethereal notes, along with hints of white peach and orange blossoms.

TASTE

Taste is captivating, soft, and round with nuances of peach and almond.

FOOD PAIRING

Ideal as an aperitif, it also pairs nicely with light starters, seafood, soups, salads & light pasta dishes. Delicious with fruit and pastries. Serve Chilled at 42-56° F.

ORIGIN

Treviso, north of Venice

VARIETIES

100% Glera (Prosecco)

ANALYSIS

Alcohol	11 % Vol
Total Acidity	5.4 g/l
Residual Sugar	17 g/l

SIZE(S)

750ml	0 80516 06624 0
187ml	0 80516 06629 5

PACK(S)

750ml 6pk
187mL