



MASCHIO PROSECCO DOC

Extra Dry
Made with Organic Grapes

Area of Production:

Organically grown vineyards in the Veneto hills designated in the production regulations.

Soil:

Medium-mixture grounds.

Grape Variety:

85% Glera, 15% Grapes designated in the DOC regulation.

Production Technique:

The grapes are harvested early, soft pressed and a first fermentation takes place in stainless steel at controlled temperature with selected yeasts. A second fermentation takes place in pressure tanks to obtain the sparkling note.

Characteristics:

Color: Light straw yellow with a lively sparkle.

Bouquet: Hints of white peach and candied fruits.

Taste: Lively with a bright vein of acidity and notes of peach and apple.

Alcohol Content: 11%.

Total Acidity: 6 g/l.

Residual Sugar: 13 g/l.

Excellent as an aperitif, it is also ideal for sipping throughout the meal. Serve Chilled.