



PROSECCO

The selection of fine Prosecco DOC grapes allows to get a delicate sparkling wine, where we can find the special characteristics of the grape: straw yellow colour with greenish reflexes, the aroma is typical and unmistakable of sour apple, with hints of tropical fruit that fade into intense floral. The taste is soft, velvety and, at the same time, fresh, with a burst of fine bubbles which enhances the excellent combine.

Serve at a temperature of 6°-8° C.

Varietà/Grapes/	Glera (Prosecco) 100%.
Colore/Color	Straw yellow with greenish reflections.
Sapore	Fruity, particularly soft.
Taste	
Fermentazione/Fermentation	10-12 days at 18 degrees. 3 months in an "autoclave" for the second fermentation.
Invecchiamento	
Aging	
Qualità /Qualità/	DOC Extra Dry. Designation of origin.
Referenze/	
Produttore/	Azienda Agricola Piazza
Cantina/Winery	Azienda Agricola Piazza
Certificazione/Eco-	ICEA
certification/Zertifizierung	
Produzione/Production/Produktion	8000 bottles.
Analisi/Analysis/Analysen	
Gradi alcolic/Alcoholic content/	11,50 %vol.
Acidità totale/Acidity	6,50 g/l
pH	
Zuccheri residui/.../	18 g/l
Bottiglia/bottle	Spumante. Cork.
Capacità per bottiglia/Content per	750 ml
bottle/Inhalt	
Peso lordo per bottiglia/Grossweight per	1500 g
bottle	
Bottiglie per pallet/Bottles per pallet	4x22x6 = 528
Confezionamento/Packaging	6 bottles/box 310mm x 255mm x 170mm
Peso lordo per cartoneGrossweight per	9 kg
box	
Codice a barre/EAN-code	

