

BARRO SANTE PROSECCO DOC EXTRA DRY



Name:	Prosecco Doc
Typology:	Sparkling wine
Grape:	Glera
Grapes main	
provenance area:	Motta di Livenza
Soil type:	clayey texture and silty-loam soils with deep accumulation of calcium carbonate.
Growing system:	doppio cappovolto - double guyot and Cappuccina.
Plant density:	3500 plants per hectare.
Maximum yield:	170 q.li/ha
Harvest period:	1 to 10 September
Vinification:	soft pressing and fermentation at controlled temperature (17-19°C). Refinement on noble stainless steel lees and subsequent fermentation with charmat method.

AVERAGE ANALYTICAL DATA

Alcohol:	11,50%
Sugars:	15-17 g/l
Total acidity:	6 g/l
pH:	3.20

ORGANOLEPTIC CHARACTERISTICS

Color:	straw yellow color with foam and fine and persistent perlage.
Aroma:	fruity, reminiscence of yellow apple, exotic fruits and peach.
Taste:	savory, fresh and fruity.
Food matches:	excellent as an aperitif, it goes well with dry pastries, snacks and non-creamy cakes.
Glass type:	medium-sized white wine glass.
Serving temperature:	8-10°C

SANTE BARRO



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