

# BARRO SANTE PROSECCO DOC EXTRA DRY



<b>Name:</b>	<b>Prosecco Doc</b>
<b>Typology:</b>	<b>Sparkling wine</b>
<b>Grape:</b>	Glera
<b>Grapes main provenance area:</b>	Motta di Livenza
<b>Soil type:</b>	clayey texture and silty-loam soils with deep accumulation of calcium carbonate.
<b>Growing system:</b>	doppio cappovolto - double guyot and Cappuccina.
<b>Plant density:</b>	3500 plants per hectare.
<b>Maximum yield:</b>	170 q.li/ha
<b>Harvest period:</b>	1 to 10 September
<b>Vinification:</b>	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

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

## ORGANOLEPTIC CHARACTERISTICS

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

SANTE BARRO



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