



Arno ( 150 cl )

**TYPE OF WINE**

Sparkling wine Prosecco DOC extra dry

**MAIN GRAPES**

Glera (Prosecco)

**PRODUCTION AREA**

Grapes coming from the DOC Prosecco area and in particular from the Region Veneto and Friuli-Venezia Giulia (North Italy)

**SOILS**

Volcanic origin, mainly clayey-limestone, rich in minerals and micro-elements, which promote the production of grapes really suitable for the sparkling and semi-sparkling wine.

**HARVEST**

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

**Vinification**

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method, for a period of not less than a month.

**COLOUR**

Straw yellow with nice greenish hints, brilliant. Fine and persistent perlage.

**BOUQUET**

Fresh and aromatic notes typical for the grape variety, rich in fruity perfumes, with hints of green-apple, Williams-pear and citrus, blending into floral notes.

**TASTE**

In the mouth the wine is full, aromatic and velvety. A good balance, thanks to the good acidity. Long and typical green-apple after taste.

**FOOD PAIRING**

Really appreciated as an aperitif, can be combined to the entire meal. Suggested to match with pasta with light sauces of white meat or vegetable, fish dishes, shellfishes with a sweet tendency or white meats. A After the meal a perfect companion to dry pastry or medium seasoned cheeses.

**SERVING SUGGESTION**

5-6°C

**ALCOHOL CONTENT**

11,5%vol