

Danzante

PROSECCO

SPUMANTE EXTRA DRY (V.S.A.Q.)

• WINEMAKER'S NOTES

Produced from Prosecco grapes grown in the hills of Treviso, Danzante Prosecco is a sparkling wine made in the extra dry style, with a long-lingering cascade of pin-point bubbles that create a rich, lively mouss e in the glass. Velvet smooth and intensely fruity, with a crisp, appealing palate, and beautifully balanced.

Varietal blend: Prosecco grapes

• VINEYARDS & GRAPES •

Prosecco is the most widely-planted grape in the Treviso area, particularly in Valdobbiadene and in Conegliano, where it is the predominant variety used for the production of high-quality sparkling wines. Medium-textured soils on hillslopes of morainic origin. Sylvoz and Guyot are the most common vine-training systems, and vine density ranges from 3,500 to 4,000 vines per hectare.

• PRODUCTION METHOD •

The must is fermented off the skins, at cool temperatures and with cultured yeasts. The second fermentation takes place at low temperature in pressure fermenters.

Wine Stats: ca. 5.70 g/l total acidity, ca. 14.5g/l residual sugar, 11.0 – 11.8 % Alcohol

• SERVING SUGGESTIONS •

Serving temperature: 6-8 °C

A delicious aperitif and adds to the pleasure of being with friends.