



FRASSINELLI



CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE

denominazione di origine controllata e garantita

EXTRA DRY

Grapes: Glera

Grapes production area: San Pietro di Feletto, Carpesica and Manzana

Soil type: sublayer of marly given that by the wurm glacial deposits and by a rough texture which permits good drainage. This ground provides delicacy and a clear territorial imprint given by floral aromas

Winemaking: Martinotti - tank method.
The second fermentation lasts for 30 days

Alcohol: 11% Vol.

Residual sugar: 16 g/l

Tasting notes: bright lemon colour. The bubbles are fine, tiny and persistent. Golden apple, pear and delicate notes of wisteria flowers aromas. On the palate the fruity flavours of apple, nectarine and pear are enhanced by the vibrant refreshing finish.