



AZIENDA AGRICOLA  
PRÀ DELL'ORT  
SPUMANTE  
EXTRA DRY MILLESIMATO

AREA OF ORIGIN	Area of Valdobbiadene
VINE VARIETY	Glera
TYPE OF FARMING	Sylvoz and Doppio Capovolto
HARVEST	September
YIELD PER ACRE	250 q.li
WINE-MAKING	in white with soft pressing
PRIMARY FERMENTATION	at a controlled temperature and with yeasts selected
SPARKLING WINE PRODUCTION	in an autoclave for at least 30 days with Charmat or Martinotti method

ANALYTICAL CHARACTERISTICS:

ALCOHOL	11,50% VOL.
RESIDUAL SUGAR	19 g/l
TOTAL ACIDITY	5,50 g/l

Sparkling wine with a lively and distinctive taste.

Continuous, fine-grained perlage, fruity aroma. For its elegance, it is a high-class product.

Taste at 6-8° C preferably in rounder glasses to enhance the aromas.

Available sizes: lt. 0,75