



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



PROSECCO MILLENIO DOC EXTRA DRY



SPARKLIN

Denomination : **D.O.C.**
Variety : **PROSECCO 100%, ALSO KNOWN AS GLERA**
Alcohol content : **11%**
Bottle size : **187 ML**
Product Area : **VENETO**

Production area: Several Vineyards of the DOC Prosecco area, most of them in Treviso and Pordenone provinces.

Soil: Different depths depending on the slope. The roots of the vine penetrate more easily where the vineyard is less deep.

Cultivation System: Sylvoz e Guyot.

Vinification technique: The harvest is done in mid-September, the grapes are softly pressed, the must is taken at low temperatures and the maceration is done with a cold controlled temperature, for better extraction of aromas. Charmat method for the second fermentation, for 40 days.

Tasting notes: Soft yellow colour. Typical floral scent: acacia blossoms and wisteria, with notes of honey and banana. The strong acidity gives the freshness; the bubbles in the mouth are velvety, silky.

Food Pairings: Shellfish seafood, oysters, grilled shrimp, fish of various kinds of fish; risotto and other light dishes. Excellent as an aperitif.

Serving Temperature: 6-8°C.

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