

Porta Leone



Prosecco Spumante DOC Extra Dry



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature



0,750 lt

Vineyard location: Veneto and Friuli Venezia Giulia;

Altitude: 40 MASL

Soil composition: medium consistency.

Grape variety: Glera.

Growing system: Sylvoz.

Harvest time: second 10 days of September.

Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 11 % vol.

Residual Sugar: 15 g/l.

Perlage: fine and longlasting.

Color: soft straw yellow.

Aroma: fruity with a touch of golden apple, Williams pear and of citrus note. Floral notes of acacia blossoms and wisteria.

Bouquet: refreshing and lovely.

Serving: serving chilled ad 6-8°C.

Serving suggestions: excellent as an aperitif. It is recommended with fish dishes, salads, vegetable dishes and cheese.