



VIGNA RÒDA

Prosecco Spumante Extra Dry



Type and Vintage

Prosecco Spumante Extra dry

Location and Exposure

West

Soil nature

Clay Loam

Planted

1985

Vine training system

Double-arched cane

Grape Yield per Hectare

120 Quintal

Blend of grapes

Glera 100%

Vinification type

The grapes are harvested and pressed perfectly healthy and ripe and immediately crushed to avoid abnormal fermentation. After a gentle pressure, the temperature is immediately dropped up to about 18°C, follows a static removal of the must from the lees at low temperatures in thermo conditioned tanks to preserve the fragrance. Once a first racking is made, the partial alcoholic fermentation will take place. Later, based on the business needs, it will be inoculated again in order to obtain the final foaming process needed to reach the well known "spumante" Charmat method.

Aroma and Taste:

The color is pale yellow with greenish glares; the aroma is fine and delicate with hints of golden apple, pineapple and banana; the taste is of thin and creamy bubbles, soft with a good final persistence.

Dish combination:

Excellent as aperitif or with seafood, it prefers delicate dishes. Best Served at 6 °C

Alcohol

11.00 % vol