



# LINEA FANTASIA

## PROSECCO DOC SPUMANTE EXTRA DRY



### VARIETIES

Glera.

### PRODUCTION DISTRICT

Grapes from the Prosecco DOC production district.

### HARVEST

The grapes are harvested in September.

### WINEMAKING METHOD

The grapes are harvested when medium ripe, which helps preserve the acid component. They are cold macerated on the skins, at a temperature of 8-10 °C, for about 12 hours. The skins are then separated from the must by soft pressing, followed by alcoholic fermentation at controlled temperatures of 16-18 °C. Finally, the juices undergo second fermentation by the Charmat Method at a temperature of 12-14 °C for about 15-24 days.

### SENSORY PROFILE

White, lively mousse and subtle perlage on a wine of pale straw yellow. The nose shows distinct candied peel and sweet floral notes, followed by a fresh, delicate flavour on an aromatic backdrop.

### ABV AND RESIDUAL SUGARS

11%, 13 g/l

### RECOMMENDED CELLARING

12 months in bottle, laid down in a cool, dark place.

### FOOD PAIRING

Excellent as an aperitif or wine to serve from start to finish of a meal. Superb with appetizers, delicate starters, fish dishes.



375 ml



750 ml



1.500 ml  
Magnum