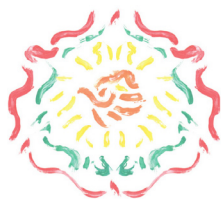


# ANGELINI



## COLLECTION

### *Prosecco Extra Dry DOC*



**Region:** Veneto/Friuli (Prosecco area)

**Varietal:** 85% Glera & 14% Pinot Grigio

**Vineyard:** Family owned hillside vineyards

**Soil:** Mostly calcareous and clay

**Vines per Hectare:** 3500

**Vine Training:** Guyot

**Altitude:** 400-600 feet above sea level

**Total Production:** 3,000 cases

**Vinification Process:** Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented at 10° C for 5 and after fermentation the wine is moved into large stainless-steel vats (autoclaves) for secondary fermentation. The wine is then aged for the required 2 months. A final refining takes place before bottling and release.

**Alcohol Content:** 11%

**Residual Sugar:** 12g/Liter

**Color:** Bright straw yellow

**Bouquet:** Slight bread crust notes with apple undertones.

**Tasting Notes:** Hints of banana and white peach fruit with a balanced finish.

**Food Pairing:** Great as an aperitif with light appetizers or enjoy anytime.

**Ageing:** 3-5 years

**Serving Temp:** 45°F