



Angelini Collection

Prosecco Extra Dry DOC



Region:	Veneto/Friuli (Prosecco area)
Varietal:	86% 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:	3000 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 days and after fermentation the wine is moved into large stainless-steel vats (autoclaves) for secondary fermentation. The wine is then aged for the required 30 days. 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 or with light appetizers or enjoy at any time.
Ageing:	3-5 years
Serving Temp:	45°F (7-8°C)

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