



## PROSECCO SPUMANTE DOCG EXTRA DRY



**TYPE OF VINE:** Glera

**AREA OF PRODUCTION:** Corbanese (locality of Tarzo) 152m above sea level and Ogliano (locality of Conegliano) 152m above sea level

**TERRAIN:** Medium textured slightly clayey

**GROWING METHOD:** In rows with SYLVOZ and 'double arched' pruning

**PLANTING PATTERN:** From 2.8m x 1.25m to 2.8m x 1m

**HARVESTING:** 15<sup>th</sup> September to 10<sup>th</sup> October

**VINIFICATION:** Gentle pressing draining of the Must juices with selected yeasts under controlled temperature.

**EFFERVESCENCE:** Created in autoclaves by the Charmat method at 17.C.ca for a duration of 50 days.

**CHARACTERISTICS:** A straw yellow colour, a fine and enduring perlage. Slightly fruity on the nose and lightly aromatic.

**MATCHING:** It's a classic aperitif. Ideal with first courses of molluscs or crustaceans, hors d'oeuvres of salmon or with raw fish in general. Finally, a pleasant refreshing drink to serve at the end of a meal.

**SERVING TEMPERATURE:** Between 6 – 8 °C.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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