

AZIENDA  AGRICOLA
VILLA CHIÒPRIS



PROSECCO – Vino Spumante extra dry Doc

GENERAL DATA:

Vineyard:

Kind of ground: Gravelly, alluvial

Grape: 100% Prosecco

Type of cultivation:

VINIFICATION AND REFINING:

The grapes are harvested in the vineyards of Villa Chiopris, with only the best grapes being selected. The must is cleaned through cold settling in order to create the sparkling wine base.

Fermentation is carried out at low temperature.

When the fermentation is complete, the product is filtered and placed in autoclaves and subjected to a sparkling process at a controlled temperature between 14° and 3°C degrees.

At the end of this period, the wine is bottled and then there is a further period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

It has a straw-yellow color with a fine, vivacious perlage.

Its bouquet is typical, harmonious and fruity.

The taste is fruity, vaguely aromatic and vivacious.

FURTHER INFORMATION:

Drink with: particularly suitable for drinking as an aperitif, excellent with light starters, first and second fish courses.

Longevity:

Serve at: 6–8°C.

AZIENDE AGRICOLE

LIVON

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