


PROSECCO SPUMANTE DOC EXTRA DRY, VILLA DOMIZIANO

NV | Sparkling Wine



 Italy, Veneto

Villa Domiziano

8008170000181

Case Size: 6

Pure and energised on the nose with gentle yet enticing orchard fruit and flavours of spiced apple and fresh cream. Clean, mineral finish with a light fizz. The palate has a lovely soft texture, mildly sweet with a touch of peach on the finish and great balance.

Vinification:

The grapes are harvested from hillside vineyards in the Veneto region. Soft pressing on arrival at the winery and a slow fermentation at controlled temperatures in stainless steel takes place. The wine is then filtered and the secondary fermentation process starts using the 'charmat' method in pressurised stainless steel tanks (autoclaves). In order to achieve the right balance of flavour, aroma, elegance, consistency and fine perlage. The wine is kept in tank from between 20 days to 3 months.

Grape Varieties: Glera

Classification: DOC | **ABV:** 12.5 % | **Closure:** Mushroom Cork