

KENKO

PROSECCO

Denominazione di Origine Controllata
EXTRA DRY



Grape Varietal:	Glera Vineyards in San Pietro di Barbozza
Rootstock:	420/A
Rearing method:	Sylvoz
Grape harvest:	25-30 September
Wine-making process:	Traditional in-white at controlled temperature
Wine-making method:	Fast Charmat
Organoleptic characteristics	
Colour:	Pale straw yellow
Perlage:	Fine and persistent
Bouquet:	Intense and elegant with hints of fruit
Flavour:	Sapid and dry
Analytical data	
Alcohol:	11% vol
Total acidity:	5,5 gr./lt.
Residual sugar:	17 gr./lt.
Gastronomic combinations:	Excellent as aperitif
Serving temperature:	8-10 °C in flute glass

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