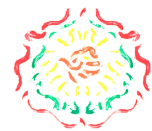


Prosecco DOC Extra Dry



ANGELINI



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 then moved into large stainless-steel vats (autoclaves) for secondary fermentation. The wine is aged for a 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 white peach and banana with a balanced finish.

Food Pairing: Great as an aperitif and with light appetizers-or simply enjoy everyday.

Ageing: 3-5 years

Serving Temp: 45°F (7-8°C)

UPC: 783655007203

UPC: 783655005315 (200ml)

ANGELINI
WINE, LTD.

www.angeliniwine.com