

ABBAZIA FORTUNA

PROSECCO DOC

EXTRA DRY



PRODUCT

Category: Sparkling white DOC wine

Main grapes: Glera and vinestocks authorized

Vinification: White vinification and Charmat (Martinotti) method for at least 30 days

Ageing: inox tanks only

Picking: 100% by hand

Soil: Predominantly alluvial soils, characterized by a clay-loam texture

Product origin: Italy - Veneto: in Treviso, Venezia, Vicenza, Padova e Belluno provinces and in Friuli-Venezia Giulia: Udine, Pordenone, Gorizia e Trieste provinces

SENSORY EVALUATION

Colour: Light straw yellow in colour with greenish highlights.
Persistent and fine perlage

Nose: Fruity and aromatic. Notes of apple, pear and acacia flowers

Taste: Fresh and zesty taste, on the palate it is fine and elegant with a refreshing and smooth aftertaste

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically in a dry, fresh and dark place. Do not age, better drink it young

Pairs: Italian classic sparkling-wine, appreciated and well-know all around the word. Ideal for all daily meals and as a base for cocktails or on its own

Serving Temperature: 8-10°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Prosecco DOC Extra Dry is best enjoyed in a tulip-shaped glass, as it preserves the bubbles and enhances the fruity and floral aromas

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	11%	12-17	5-7	1,37 kg	22041015	8001592005437