

ABOUT

TINI

WINES

PROSECCO

SPUMANTE DOC EXTRA DRY



100% Glera

ALCOHOL LEVEL

11%

TASTING NOTES



A bright straw yellow colour.



A delicate aromatic nose with hints of oranges, lemons and savoury notes



On the palate, the wine is smooth and pleasantly fruity with a fresh, aromatic note on the finish.



Served chilled, it is ideal to enjoy as an apéritif or with light dishes of fish, chicken or creamy pastas.



TECHNICAL INFORMATION

AREA
Friuli Venezia Giulia

SURFACE
AND ALTITUDE
Plains | 25 - 40 m

SOIL TYPE
AND DENSITY
Stones and clay

VITICULTURAL
TECHNIQUE
Guyot

HARVEST PERIOD
September

Sourced in Northern Italy, the grapes used to make this Prosecco are both hand and machine-picked. The wine is the result of destemming, traditional pressing and an 8 day fermentation at 16°C - 19°C in 300-600 hl tanks. This is followed by a second fermentation which lasts for 30 days. The wine is then stored in stainless steel tanks for up to 6 months until it is bottled at a pressure of 5.5 bar with 16 g/l of residual sugar and a total acidity of 6.20 g/l.