

# Prosecco DOC

DOC (DENOMINATION OF CONTROLLED ORIGIN)



**SOIL:** CALCAREOUS- MARLY  
**HARVEST PERIOD:** AUGUST  
**AGING:** 3 – 4 MONTHS

## CHEMICAL ANALYSIS

ALCOOL: 11.00% – 12.00%  
SUGARS: 12.00 – 17.00 g/l  
ACIDITY: 6.00 – 8.00 g/l  
SULFUR: 70- 100 mg/l  
FEATURE: SPARKLING CHARMAT METHOD

## ORGANOLEPTIC CHARACTERISTICS:

**Color:** pale straw yellow, lively and bright.  
**Aroma:** thin and characteristic with a slight hint of sour apple and withered acacia flowers.  
**Taste:** dry with a slight bitter scent, the perlage is fine and persistent.  
**Serving temperature:** 6 -8 ° C.  
It can be kept: for 2 – 3 years..

## ACCOMPANYING DISHES

Excellent for aperitifs and fish dishes



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