



GUERRIERI RIZZARDI

## PROSECCO EXTRA DRY DOC Treviso

### VINEYARD:

Using the grapes from vineyards that are well known to the family as are their tried and trusted growers. Cooler hillside vineyards around Soligo produce the grapes used for the blend.

**Soil:** clay and limestone

**Surface area:** several ha

**Vine density per hectare:** 2.500 – 3.000

**Training:** Simple guyot, cappuccina.

### WINEMAKING & AGEING:

De-stemming, crushing and pressing in a pneumatic press of the grapes. Vinified with the methode charmat and fermented approximately 20 days at a temperature of 15°C to 16°C

**Maturation:** In stainless steel vats for 2 to 3 months

**Production:** 150,000 bottles

### ANALYSIS:

<b>Grapes:</b>	Glera 100%
<b>Alcohol:</b>	11,10 % (11% on label)
<b>Total acidity:</b>	5.5 g/l
<b>PH:</b>	3.08
<b>Residual sugar:</b>	16 g/l
<b>Pressure:</b>	5.75 bar

### REVIEW:

*“a very refined and subtle Prosecco, with typical notes of icing sugar sprinkled over preserved lemon, and a forward, fruity style. Note that it’s an ‘Extra Dry’ which, perversely enough means it is a little sweeter than a normal ‘Brut’ style sparkling wine. It’s not sweet, but the extra ounce of sugar gives it a flattering smoothness and makes it a great aperitif choice too.”*

**Tom Canavan (Wine Pages & The Huffington Post)**

### TASTING NOTE:

We aim for a good balance between refreshing crispness and pure, precise something very achievable given the excellent vintage conditions in 2015 which makes up most of this cuvee. The profile is cool climate fruit, citrus and pear with a persistent mousse and a light creamy feel to the palate, with a long finish on pure fruit. (DS)

**Food:** Like other Proseccos this is an excellent aperitif but unlike many also serves as a good food wine accompanying fresh fish/shellfish superbly.

**Drink:** up to 2 years from release

