



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:** 140,000 bottles

### ANALYSIS:

<b>Grapes:</b>	Glera 100%
<b>Alcohol:</b>	11,10 % (11% on label)
<b>Total acidity:</b>	5.50 g/l
<b>PH:</b>	3.10
<b>Residual sugar:</b>	16 g/l
<b>Pressure:</b>	5.20 bar



### TASTING NOTES:

Our Prosecco stays true to the house style of elegance and harmony, we always aim for the ideal balance between refreshing crispness and pure, precise orchard fruit. (DS - March 2019)

**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 bottling