

Fiol

Prosecco Extra Dry



TASTING NOTE

Approachable Prosecco with a touch of toast and a cascade of wisteria and acacia petals on the nose, followed by a mouthful of apples and lemons.

VITICULTURE

Made with passion in the heart of Treviso, Italy. The vineyards where Glera grapes are grown are located across the flood plains of the Piave river, and are exposed towards the east and north-west.

VINIFICATION

After soft pressing, the grapes are removed from skins and fermented with selected yeasts at a controlled temperature of 16-18°C. The Charmat method then takes place in an autoclave for 30 days, and the juice remains in contact with yeast for several weeks. It refines for a few months in bottle to enhance aromaticity.

FOOD MATCHING

Fresh, elegant and versatile, this is a Prosecco that can be enjoyed across many occasions - but pairs particularly well with shellfish canapes and cured Italian meats.

SIZE	75cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Natural Cork
SKU CODE	A10661NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
RESIDUAL SUGAR	16g/l
SKU	A10661NV