

Quadri

Prosecco Quadri Extra Dry



TASTING NOTE

Crisp, refreshing extra-dry Prosecco, lightly perfumed with peach and green apple, balanced by a delicate bouquet of lilac.

VITICULTURE

Vines grow in a typically continental climate, with some additional exposure to cooler temperatures due to mountainous conditions. Wet winters and hot, sultry summers moderate by ocean breezes retain freshness and acidity in the fruit.

VINIFICATION

Once pressed, must is stored in steel tanks for fermentation at 18 °C over the course of 8-10 days. After this, the juice is filtered and returned to steel tanks for the second fermentation, carried out using the Charmat method at a controlled temperature of 14-15 °C.

FOOD MATCHING

Ideal with light pastas, such as roasted fennel and lemon linguine. Alternatively, try as an accompaniment for a Caprino salad made with baked goat's cheese.

SIZE	75cl
VINTAGE	NV
ABV	10.5%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Natural Cork
SKU CODE	G55061NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
RESIDUAL SUGAR	16g/l
SKU	G55061NV