

P SAN GIOVANNI
PERINI

*...Prosecco di
Conegliano-Valdobbiadene*



PROSECCO SUPERIORE EXTRA DRY D.O.C.G. CONEGLIANO - VALDOBBIADENE VILLA PERINI

Sparkling varietal purity wine obtained in compliance with the year of production. It has a fine and persistent perlage, a creamy froth and distinctly fruity notes reminiscent of apple, peach and rose flowers. The soft and elegant taste makes it suitable for those who love harmonic and round sparkling wines. Ideal also outside meals or as a base for fruit cocktails. Excellent with dessert and fresh fruit.

Recommended serving temperature : 6-8 ° C.

GRAPES: 100% Prosecco

THE VINEYARDS: exposed to the sun on the hill slopes between Conegliano and Valdobbiadene.

SPECIFICATIONS:

Alcohol content about 11.5% vol.

Level of acidity 6.0 gr. / l.

sweet wine

Sugar 19 gr. / l.

Bottle pressure 5.8 atm

Re-fermented in an autoclave at 15-16 ° C for about 8 days

The wine remains on the yeasts for over 30 days