



Bollicina



PROSECCO D.O.C. EXTRA DRY

Grapes

100% Glera

Vineyards & Harvest

The Glera grapes, which are indigenous to the Veneto region of North East Italy, are grown on gentle hillside slopes. Training is the Cordon system and the vines are planted using the high density method, with four to five thousand vines per hectare. The harvest takes place in the second half of September.

Vinification

After picking the grapes are de stemmed and gently pressed in a pneumatic press. A natural sedimentation is carried out to separate the wine from the solids.

Primary fermentation: Fermentation takes place in stainless steel tanks, with selected yeast at controlled temperature controlled around 18°C. This process lasts for approximately 8-10 days. After fermentation the wine is racked and cold stored in order to avoid malolactic fermentation and retain as much freshness as possible.

Secondary fermentation: The secondary fermentation takes place in 150 hl close tanks like in Charmat method. This fermentation goes very slow because of the temperature around 14°C. The wine is then filtered prior to bottling.

Tasting notes

Bollicina Prosecco DOC EXTRA DRY has fine bubbles, with a classic fresh, aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots fruit flavours such as apple and apricot, with some citrus notes.