



Are our pearls  
for the daily moments  
to celebrate.

PROSECCO

  
**Cormòns**  
CANTINA PRODUTTORI



# Prosecco Extra Dry

D.O.C.

**Variety**

Glera (Prosecco before 2009)



Transparent and crystalline with fine and persistent perlage, light mimosa yellow with grayish highlights.



Floral, of banana and caramel, fresh fruit and Golden apples.



Smooth and light, fresh and sapid, harmonically complex; the presence of residual sugars enhances the fruitiness.

**Description:** a strong rustic vine, medium-big pyramid-like cluster, spherical berries with golden yellow dots, simple flavor. **Soil:** marly, sandstone, clayey due to alluvial transport, fresh, rich in complex mineral elements. **Vine training system:** double Cappuccina, Sylvoz, long pruning rich in buds. **Harvest period:** last ten days of September, first ten days of October, depending on climatic tendency. **Vinification:** the de-stemmed grapes are softly pressed in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body. The must ferments at controlled temperature. **Maturation:** second fermentation Charmat method on the lees in autoclave for 5-6 months and than aging in bottle. **Colour:** transparent and crystalline with fine and persistent perlage, light mimosa yellow with grayish highlights. **Aroma:** floral, of banana and caramel, fresh fruit and Golden apples. **Taste:** smooth and light, fresh and sapid, harmonically complex; the presence of residual sugars enhances the fruitiness. **Serving temperature:** at 6-8° in Summer and 10-12° in Winter in a flute-type glass.