



San Simone[®]

SPUMANTI LINE

IL CONCERTO Prosecco DOC Extra Dry

CURIOSITY: Prosecco Doc Extra Dry has a sugar residual content higher than Brut, which makes it even more pleasant and enticing. Excellent as an aperitif when paired with San Daniele's Prosciutto.

Production zone: hills of Conegliano and Vittorio Veneto, in the province of Treviso and in the municipality of Porcia and Azzano Decimo.

Grape Variety: 100% Glera.

Vineyards: capuccina and double guyot training system, 3.500 plants per hectare, yield 120 ql/Ha.

Harvest period: II/III week of September.

Vinification: crushing, destemming and gentle pressing, white fermentation for 10 day in stainless steel tanks thermo-controlled (16-18°C), aging in stainless steel vats waiting for the sparkling process.

Sparkling process: second fermentation in pressurized tanks for about 30 days at controlled temperature (14-16°C) until reaching 6 bar of pressure; the mass is then cooled to -4°C to halt the fermentation and kept at a controlled temperature of 8-10°C for at least one month, to favour the natural contact with the yeast deposited at the bottom of the autoclave; followed by racking, refrigeration and filtration before the isobaric bottling .

Alcohol content: 11 % by vol.

Aging potential: to be drunk immediately to enjoy the freshness.

Colour: pale straw-yellow colour with greenish hints.

Nose: intense, slightly aromatic and creamy with aromas of peach, acacia blossoms and polyfloral honey.

Palate: fresh, soft, lingering, supported by a well-balanced acidity, with notes of white peach and apple, combines elegant and pleasant keeping qualities.

Food pairing: excellent as an aperitif as well as with dessert like fresh fruits and pastries .

Serving temperature: ideal at 4-6 ° C.

Suitable for vegetarians and vegans.

