



PRAMALAN EXTRA DRY

Organoleptic notes and food pairing

Straw yellow color with an elegant and lively perlage, it boasts a well-balanced aroma with extensive fruity and floral hints. On the palate it is soft, full and balanced with clear hints of fruit.

Perfect with every meal and as an aperitif.

It is excellent with light dishes, delicate meats and fish courses.

Grapes: Glera

Soil: Flat with gravelly substrate covered by earthy material

Cultivation system: modified Sylvoz and doppio capovolto system

Density: 3500 plants per hectare

Harvest: by hand

Bottle type: 0.75 l

Vinification:

Soft pressing, static decantation, fermentation in stainless steel tanks, second fermentation according to the Charmat method in autoclave with selected yeasts at a controlled temperature.