



# STOCCO

SINCE ✕ 1910



## PROSECCO EXTRA DRY DOC

### **Organoleptic notes and food pairing**

A sparkling wine with straw-yellow colour, elegant and lively perlage (beading), well-balanced aroma, as well as generous floral and fruity notes. Its taste is soft, full and balanced, with marked fruit-rich notes. Ideal as an aperitif and on merry convivial occasions. It goes perfectly with light food, delicate meats and fish-based dishes.

**Grapes:** 100% Prosecco

**Wine-producing area:** Friuli

**Terrain type:** flat land with gravelly substrata covered in earthy material

**Cultivation system:**  
modified Sylvoz, double-arched cane system

**Density:** 3500 plants per hectare

**Harvest method:** manual

**Bottle type:** 0,75 l; 1,5 l

### **Vinification:**

soft pressing, static decantation, fermentation in stainless steel, second fermentation using the Charmat process in autoclave with selected yeasts at a controlled temperature for about 3 months.