

TOSTI

1820

Canelli

ORO

PROSECCO DOC

Extra Dry

The long process of fermentation and refinement at low temperature according to the Martinotti method of approximately 4 months gives Prosecco Oro its extraordinary minerality and freshness.

The aroma is characteristic of the grapes of origin with hints of pear, green apple and white flowers. Its persistent perlage develops into a lively foam offering a charming, versatile and modern bubble, suitable for any situation, to be enjoyed as an aperitif or throughout the meal.



GRAPE VARIETY: Glera

TERRITORY: Treviso and Belluno provinces

HARVEST: first decade of September

vinification process: grapes pressing and white vinification with low-temperature fermentation

FERMENTATION: in large pressurized containers at a controlled temperature and long aging of 4 months on the yeasts.

TECHNICAL DATA

ALCOHOL: 11 % vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 16 g/l

OVERPRESSURE: 5,5 bar

ORGANOLEPTIC FEATURES

FROTH: lively

PERLAGE: fine, consistent and persistent

COLOR: light straw yellow with sparkling reflections

SCENT: gentle and fresh. The delicate aromatic note blends with the fruity notes

TASTE: mellow and lively. A well balanced match of the typical aroma and the slightly bitterish note. The aftertaste is pleasant and clear

SERVING TEMPERATURE: 4-6°C