

PROSECCO MILLESIMATO D.O.C.

ITALIAN FINE SPARKLING WINE

The Prosecco Millesimato Extra Dry Dissegna is produced in the North East of Italy, close to Venice area. The vines are located in an uncontaminated land located in the most famous organic area of Italy. It is a wine known for intense floral aromas and a rather unique flavour. The wine's aroma stems from its lengthy exposure to the sun's rays (the vine's leaves are pruned regularly over the summer months) and from a significant difference between daytime and nighttime humidity.

The Prosecco Millesimato Dissegna gets its particularly flavourful taste from the soil, which is made up of ancient minerals, post-glacial sandstone and numerous fossil fragments. This Prosecco Millesimato deserves more than a passing taste. The new sleeve packaging catches the eye and at the same time it protects this delicate Prosecco wine from the light and from the hot temperature, ensuring it stays fresh as long as possible.

The end result is a fantastic mix of smells and taste. The earthy notes enhance the flavours of the wine and make it stand out from the rest.



MASSIMO DAVANZO

massimo@solocru.com

www.solocru.com

437.994.6523



Vineyard: Azienda Agricola Dissegna

Production Area: Annone Veneto - Veneto Region - Italy

Grapes: Glera

Yield: 120 Q/Ha (25,000 bottles/year)

Vinification:

- The grapes are carefully selected in the vineyard and are quickly transported to the cellar, where they are destemmed and soft pressed in a pneumatic press
- The alcoholic fermentation process occurs in stainless steel tanks, taking ten days to finish
- The secondary fermentation, uses the Charmat method, in an "autoclave" for 90 days at a low controlled temperature, adding natural yeast, and organic sugar cane to the base
- Once the sparkling wine is ready, it is filtered and transferred to the bottle using the isobaric technique which ensures the flavour and perlage are maintained

Sugar: 15 g/L

Dry Extract: 32 g/L

Alcohol: 11% Vol

Aging: 2 years

Colour: Straw-yellow

Bouquet: Rich in floral, fruity scents marked by a dominant ripe apple note, elegant.

Flavour: Full flavoured, persistent and harmonious, all enhanced by the mineral notes

Serving Suggestion: Excellent as an aperitif, best paired with fish and shellfish dishes, delicate starters and main dishes. It is also excellent at the end of a meal or on its own

