



MONTELLIANA

Prosecco Extra Dry

www.montelliana.it/en/

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| VARIETALS | 100% Glera |
| VINTAGE | NV |
| REGION | Treviso Prosecco DOC, Veneto, Italy |
| TECHNICAL DATA | Alcohol 11% Residual sugar 15 g/l |
| APPEARANCE | Pale straw-yellow colour with greenish highlights. |
| NOSE | It has the typical fruity bouquet reminiscent of Golden apples, with a hint of banana and peach. |
| PALATE | It is fresh, aromatic and velvety in the mouth with a pleasant roundness. |
| AGEING | White wine method with soft pressing, Charmat fermentation method. |
| PAIRING | Ideal as an aperitif, but also with starters, pasta, pizza, risottos, grilled vegetables and summer salads. |
| READINESS FOR DRINKING | Drink now. Serve at 6-8° C. |
| ORDER CODE | IT0020 |