

# TECHNICAL DATA ZAGO PROSECCO DOC EXTRA DRY



## Classification

Prosecco DOC Extra Dry

## Origin and Soil

Friuli-Venezia Giulia, where Prosecco town is located. Franco silty clay soil with a natural endowment of water resurgence, no artificial irrigation.

## Sparkling process

The finest Prosecco, this wine is obtained by gently pressing the 55-58% of the grapes. Italian or Charmat method, process with natural formation of the bubbles thanks to a slow refermentation in sealed containers.

## Tasting notes

Colour: bright straw yellow.

Bouquet: fruity notes of apple, pear, citrus fruits and acacia flowers.

Taste: fresh, combines the aromatic primary flavours with the bubbles sapidity.

Bubbles: fine-grained continuous, elegant and fizzy.

Alcohol content: alc 11% vol

## How to serve

Versatile, ideal from appetizer to dessert. Suitable for dining with soups and seafood, pasta or rice, fish, poultry, goat cheese or medium-aged cheese, combined with fresh fruit.

Serving temperature: 6-8°C

Chill in the fridge a couple of hours before serving or in bucket with ice and water for about half an hour.

Recommended glass: large sparkling wine glass or champagne flute.

**ZAGO**  
PROSECCO DOC