

## TENUTA SAN MARCO PROSECCO SPUMANTE EXTRA DRY



- Grapes:** 100% Prosecco grapes from hillside vineyards in the province of Treviso in the Veneto.
- Soil:** Limestone, marl and grey-green clay.
- Cultivation:** Guyot method
- Harvest:** Mid September to early October
- Vinification:** The grapes are softly pressed so as to only extract the first pressings from the heart of the grape. Fermentation is carried out with selective yeasts in temperature controlled stainless steel tanks. After decanting a few times the wine is kept “sur lie” at a low temperature. The wine is made sparkling in closed tanks at 12C using the Charmat method. The clarified sparkling wine is stabilised and bottled using the most up-to-date technologies.
- Serve:** Chilled as an aperitif or through meal or to accompany fish and white meat dishes.
- Taste:** This sparkling Prosecco has a fine mousse, and a slightly aromatic bouquet with a hint of apple in the background. In the mouth it is fresh, balanced and lingering.