



la  
delizia  
VITICOLTORI FRIULANI

**PROSECCO**  
**D.O.C.**  
**EXTRA DRY**

**GRAPE VARIETY:**  
100% Glera

**SOIL:**  
stony, typical of the Friuli region

**TRAINING SYSTEM:**  
Guyot

**PRODUCTION AREA:**  
obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines.

**WINEMAKING:**  
after the harvest, the grapes are subjected to soft pressing. The must obtained is fermented in steel tanks at a controlled temperature, to preserve the natural aromas of the grape. The base wine, with the addition of selected yeasts and sugars, is refermented in autoclave (Charmat-Martinotti method) at a controlled temperature. At the end of the refermentation process follows the stabilization and filtration to conclude with the bottling.

**COLOUR AND PERLAGE:**  
straw yellow with greenish reflections and extremely fine and persistent perlage.

**BOUQUET:**  
fresh, fruity and floral with a light fragrant note on the finish.

**TASTE:**  
soft, harmonious and elegant, with a fresh, pleasant and inviting taste with creamy and fruity hints that envelop the palate.

**FOOD PAIRINGS:**  
it is the aperitif par excellence, perfect to pair with crostini, appetizers and fish dishes, shellfish and soft cheeses.

**SERVING TEMPERATURE:**  
4° - 6° C.

**ANALYTICAL DATA:**  
• alcohol: 11% vol  
• residual sugar: 11.0-17.00 g/l  
• total acidity: 5.00-5.80 g/l

**COMMERCIAL DATA:**  
• bottle size: 0,75 l  
• bottles per case: 6 bottles  
• pallet: 80 cases per pallet (5 layers per 16 cases)

**THE BUTTERFLY:**  
symbol of healthiness, beauty and lightness, environmental bio-indicator par excellence. It flies light and delicate in the nature and among vineyards, it symbolically represents the sustainability of the whole production chain and guarantees the quality of the product to the consumer, confirming a careful and qualified production process, which respects both man and environment.

