



#### COLOUR

Delicate pale yellow with subtle greenish highlights

#### BOUQUET

Delicately fruity, the bouquet has outstanding elegance. Citrus notes redolent of lime and pink grapefruit, enhanced by intoxicating hints of cornflower

#### TASTE

Fresh in the mouth thanks to a good balance between acidity and mineral notes. The aromatic undertones are heightened in the Extra Dry version, making this wine fine and elegant

#### MATCHES WITH

Ideal for sophisticated aperitifs, it is excellent paired with refined shellfish or mollusc dishes. Delicate scallop gratin or spaghetti with sea urchins are just some of the culinary delights that can be enhanced by a glass of excellent Prosecco Extra Dry Campe Dhei



**CAMPE DHEI**

## PROSECCO

DOC

Millesimato Extra Dry

#### WINE NAME

Prosecco  
Denominazione di Origine Controllata

#### WINE TYPE

Millesimato Extra Dry Spumante Wine

#### LOCATION OF THE VINEYARD

Veneto region, province of Treviso

#### POSITION AND TYPE OF SOIL

The vineyards are cultivated in the DOC winegrowing area, in medium-textured soils. Here the end-of-summer temperature excursions and the area's unique geographic and soil characteristics allow optimal growth of this unusual variety

#### GRAPE VARIETY

Glera

#### ALCOHOL CONTENT

11% vol.

#### RESIDUAL SUGARS

15 g/l

#### ACIDITY

6 g/l

#### WINE MAKING PROCESS

Prosecco Millesimato owes its typicality to grapes from vineyards managed with skill and dedication. The winemaking processes used are aimed at preserving its characteristic organoleptic notes. Soft pressing in the winery with fermentation at 16 °C, followed by secondary fermentation with the Charmat method

#### CAPACITY / BOTTLE SIZE

0.75 lt.

#### SERVING TEMPERATURE

6-8 °C

#### STORING TEMPERATURE

Between 15 and 20 °C



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