

PROSECCO DOC
BIOLOGICO
Extra Dry



WINE NAME
Prosecco DOC Biologico

WINE TYPE
Extra Dry Spumante Wine

LOCATION OF THE VINEYARD
Prosecco Doc Area

POSITION AND TYPE OF SOIL
The vineyards are cultivated in the renowned Prosecco DOC area, a plain characterised by sandy alluvial soils of medium texture. The continental climate is mitigated by sea breezes

GRAPE VARIETY
Glera

ALCOHOL CONTENT
11.5% vol.

RESIDUAL SUGARS
13 g/l

ACIDITY
5.5 g/l

WINE MAKING PROCESS
Harvesting of grapes at optimal ripeness. Soft pressing in the winery followed by controlled-temperature fermentation, secondary fermentation using the Charmat method

CAPACITY / BOTTLE SIZE
0.375 lt. - 0.75 lt.



“ Our organic Prosecco DOC Biologico was created with the aim of heightening our commitment to sustainable agriculture that respects nature and the environment. Ponte Prosecco DOC Biologico has a low sulphite content ”

COLOUR
Straw yellow with greenish reflections and a fine, persistent perlage

BOUQUET
The fresh, fruity aroma reveals distinctive hints of apple and pear enhanced by elegant citron notes. On the nose, the delicate perfume of cornflower, enriched by musk notes, a distinctive trait of Ponte Organic Prosecco

TASTE
Well-balanced acidity and sweetness on the palate, rounded out by perfect sapidity; the delicate taste of white peach is intoxicating in the mouth

MATCHES WITH
Ideal as an aperitif, it goes well with light dishes and informal occasions. Served chilled, it is ideal with grilled white meat dishes or special fish dishes like swordfish tartare or red tuna tagliata with rosemary, as it enhances their unique aromas. Its fresh, seductive style makes it perfect served with modern gourmet burgers; sandwiches filled with the finest meats and the most sophisticated ingredients which will be enhanced by this intriguing Prosecco

SERVING TEMPERATURE
6-8 °C

STORING TEMPERATURE
Between 15 and 20 °C

