



*Tenuta Civranetta*

## PROSECCO DOC EXTRA DRY



<b>Grape</b>	Glera
<b>Alcohol level</b>	11% vol.
<b>Production area</b>	Single vineyard, Venice mainland, Veneto Region
<b>Location</b>	The vineyards are located in the old family estate, Tenuta Civranetta, close to the lagoon of Venice
<b>Training system</b>	Sylvoz
<b>Soil</b>	"Caranto", pleistocene origin
<b>Colour</b>	Light straw yellow
<b>Bouquet</b>	Fresh, fruity with hints of Golden apple and white flowers
<b>Taste</b>	Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence
<b>Serving temperature</b>	6°-8°C
<b>Pairing suggestion</b>	Fresh, sweet, perfect choice in pairing with finger food. It matches well with salads and grilled vegetables. Try it with figs, sweet potatoes or roasted nuts

The Glera grapes of our Civranetta estate are nourished with bands of "Caranto", the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules. The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas. The first fermentation takes place after the grapes are pressed thanks to indigenous yeast. The base wine is kept at 4 °C in order to preserve aromas and freshness until its used for "spumantizzazione". The second fermentation takes place once the wine has been stabilized, using a Charmat method, and lasts at least 8 weeks, in order to obtain a fine perlage.