



GUERRIERI RIZZARDI

PROSECCO EXTRA DRY

n/v

DOC Treviso

VINEYARD:

Using the grapes from vineyards that are well known to the family as are their tried and trusted growers. Cooler hillside vineyards around Soligo produce the grapes used for the blend.

Soil: clay and limestone

Surface area: several ha

Vine density per hectare: 2.500 – 3.000

Training: Simple guyot, cappuccina.

WINEMAKING & AGEING:

De-stemming, crushing and pressing in a pneumatic press of the grapes. Vinified with the methode charmat and fermented approximately 20 days at a temperature of 15°C to 16°C

Maturation: In stainless steel vats for 2 to 3 months

Production: 150,000 bottles

ANALYSIS:

Grapes:	Glera 100%
Alcohol:	11,10 % (11% on label)
Total acidity:	5.85 g/l
PH:	3.8
Residual sugar:	14 g/l
Pressure:	5.75 bar

TASTING NOTES:

Identifiable against other Proseccos for it's piercing clarity of fruit, white peach and ripe pear abound on the nose and the palate is stirringly fresh with it's lively acidity. The finish is long and refreshingly dry. (DS)

Food: Like other Proseccos this is an excellent aperitif but unlike many also serves as a good food wine accompanying fresh fish/shellfish superbly.

Drink: from 2012 to 2016

