



GUERRIERI RIZZARDI

## PROSECCO EXTRA DRY 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:** 140,000 bottles

### ANALYSIS:

|                        |                        |
|------------------------|------------------------|
| <b>Grapes:</b>         | Glera 100%             |
| <b>Alcohol:</b>        | 11,10 % (11% on label) |
| <b>Total acidity:</b>  | 5.5 g/l                |
| <b>PH:</b>             | 3.1                    |
| <b>Residual sugar:</b> | 16 g/l                 |
| <b>Pressure:</b>       | 5.20 bar               |



### TASTING NOTE:

**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:** up to 2 years from bottling