GUERRIERI RIZZARDI

Prosecco
Prosecco DOC Extra Dry

VINEYARD:	From an assembly of grapes from vineyards tested and qualitatively recognized by Guerrieri Rizzardi, located on the cool hills of Farra di Soligo (Treviso)
PRODUCTION:	Around 100,000 bottles
SOIL:	Light soil from of volcanic origin
TRANING:	Simple guyot, cappuccina.
VINE DENSITY:	Between 2,500 and 3,000 vines per hectare
ROOTSTOCK:	K 5BB – 420 A
VINE AGE:	from 5 to 50 years
HARVEST:	Hand and machine harvested, depending on site
WINEMAKING:	Destemming, crushing and pressing in a pneumatic press of the grapes. Fermentation of approximately 20 days at a temperature of 18°-20°C in stainless steel vats
GRAPES:	Glera 100%
MATURATION:	The bubbles are produced via the Charmat method in which the liqueur de tirage is added to the wine in tank.
FIRST BOTTLED:	February 2025
ALCOHOL:	11 %
TOTAL ACIDITY:	5.43 g/l
PH:	3.16
RESIDUAL SUGAR:	15.2 g/l
PRESSURE AT 20°C:	4.80 bar

TASTING NOTES:	A premium Prosecco with aromatic notes that are fruity and floral and lead into a palate that has a creamy richness. Full flavoured with hints of citrus and peach and balanced by a refreshingly crisp backbone and very fine bubbles.
FOOD:	An excellent aperitif but also serves as a good food wine, accompanying fresh fish/shellfish superbly.
BEST TO DRINK:	At its best in the first two years.