



Caferra

Vignaioli dal 1956

Prosecco

Spumante Millesimato Doc
Extra Dry



Type:	Sparkling white wine	
Grape varieties:	Glera	
Cultivation area:	Regional Park of the Euganean Hills – Veneto, Italy	
Soil:	Clay and limestone of volcanic origin	
Harvest:	When the grapes reach their physiological ripeness -end of August- hand-picking and selection of less ripe bunches	
Vinification:	Cold soft crushing in an environment saturated with nitrogen, slow cold fermentation for 20 days	
Re-fermentation:	Carried out using specially selected yeasts. Re-fermentation takes about 25 days. This is followed by a period of 4 months during which the fermentative lees are kept on top of the tank; this procedure, called the Charmat method, gives the sparkling wine its characteristic fragrance, as well as it ensures the fineness and persistence of its bubbles	
Alcoholic content:	11.5% by vol.	
Color:	Straw yellow with greenish highlights, very fine and persistent perlage	
Bouquet:	Intense herbal and fruity bouquet, very elegant	
Taste:	Soft, non-intrusive, easy-drinking enhances the structure while maintaining optimum freshness	
Pairing:	Excellent as an aperitif and with appetizers and cold cuts	
Storage:	It maintains its aromatic characteristics for 1-2 years; like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature	
Service temperature:	8° – 10° C	Alcohol content: 11,5% vol.
Residual sugar:	12 gr./lt.	Total acidity: 5,8 gr./lt.

HORIZONTAL PACKAGE

Package of 6 bottles 0.75 lt.:	total 4,5 lt.
Dimensions:	21,5 x 33 x 29 cm
Gross weight:	11 kg
Closure:	snap closure with adhesive warranty seal

Package of 1 bott. 1.5 lt.	
Dimensions:	41,5 x 13 x 13,5 cm
Weight:	3,750 kg
Closure:	snap closure with adhesive warranty seal

