

San Martino



dal 1918



Prosecco Millesimato D.O.C. Spumante Extra Dry

GRAPE VARIETY: Prosecco 100%

AREA OF PRODUCTION: Veneto

HARVEST: september - october

YIELD PER HECTAR: 150 q.l.s

VINIFICATION: white vinification in steel vast
at controlled temperature

ALCOHOL CONTENT: 11,5 % vol.

TOTAL ACIDITY: 5%

RESIDUAL SUGAR: 17 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR light straw yellow, with a persistent
and refined perlage.

BOUQUET elegant, fruity, aromatic. It reminds
the perfumes of acacia and wisteria.

TASTE very pleasant and with an end
slightly bitter.

BEST SERVED WITH

It can match any kind of dishes but is excellent as
aperitif or as a wine- dessert thanks to its good
equilibrium between the sweet and dry notes.

Serving temperature: 6-7 C

Silver Diploma
XII ° International Wine Competition
Zurich - CH



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