

*San Martino*



*dal 1918*



## **Prosecco San Martino 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 refined perlage.

BOUQUET elegant, fruity, aromatic.

TASTE very pleasant and with an end slightly bitter.

### BEST SERVED WITH

It goes well with any kind of dishes but is excellent as an aperitif.

Serving temperature: 6-7 C°

vinicola  
s.a.s. 

#### **VINICOLA CACCARO SAS**

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