



Prosecco Revino Spumante DOC Extra Dry Revino

Appellation	Denominazione di Origine Controllata - DOC
Area of Production	Veneto
Grapes	Glera.
Winemaking	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature thanks to selected yeasts.
Ageing	In steel containers at a controlled temperature
Refining	In bottle
Preservation	16-20 months depending on the temperature and lighting of the place where it is stored
Colour	Pale straw yellow
Aroma	Fragrant and fruity, with notes of apple, pear, peach and citrus, accompanied by floral notes of wisteria and acacia.
Palate	Mellow, yet crisp and refreshing. Pleasant aftertaste.
Serving temperature	6-8° C
Food pairing	Ideal as an aperitif. It also pairs well with fish and shellfish as well as white meat dishes, pasta and fresh cheese.
Content	11% vol.

