

PRIMA CUVÉE

# PRIMA CUVÉE PROSECCO DOC EXTRA DRY

PROSECCO DOC • VENETO • ITALY • EUROPE

## TECHNICAL DETAILS

### The Estate

The vineyards, all within the Prosecco DOC zone, face southeast at elevations of 70-250 metres. The climate is temperate, with cold winters, warm summers, and consistent ventilation, while the day-night temperature differentials are moderate. The vines, dense-planted at an average of 4,000 per hectare, are trained to a mixture of spurred cordon and Sylvoz. The grapes are picked exclusively by hand, around mid-September; yields in must average 90 hl/ha.

### Wine Making

The clusters are de-stemmed then gently pressed in a bladder press. After gravity-settling, the must is fermented 18-20°C, then re-ferments in 100 hl steel pressure fermenters for about two months, in accord with the Italian Method.

### Food Suggestions

Pairs well with Italian antipasti and first courses of vegetable and fish.

## TASTING NOTES

It appears luminous and sparkling, with a delicate bead of fine bubbles and a soft but generous mousse. The bouquet is generous, with emphatic notes of Golden Delicious apple, peach, and wisteria, displaying a wonderful balance between fragrance and refreshing crispness. The palate is fruit-forward and smooth, full-bodied and wellstructured; overall, it is a harmonious and elegant wine.

**Glera grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 11.5
- Class: White

[PRIMACUVÉE.IT/](http://PRIMACUVÉE.IT/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

