



PROSECCO

D.O.C. - EXTRA DRY

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Glera

Training system Sylvoz, 3700 vines/ha

Vinification Pressed gently, first-pressing must, fermentation at a controlled temperature 61–63 °F (16–17 °C). Charmat process

Ageing In bottle

Alcohol content 11.5% alc./vol.

Characteristics A sparkling wine, fruity and energetic, with a fresh taste, it is made from Glera grapes that are cultivated in our own vineyards and picked by Mr. Baccichetto himself to ensure the utmost quality

Pairing Perfect as an aperitif, it pairs well with soups, pasta, delicate sauces and gravies, fresh cheeses and poultry

Serving temperature Serve at 45–46 °F (6–7 °C)

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EAN code: 8032869490168

Packaged in 6-bottle packs
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dal 1888, Viticoltori

BACCICHETTO
VITTORINO