

FIGO

Cuvée Extra Dry



This sparkling wine is made using a selection of grapes from Treviso. The bubbles in this wine are produced using the Charmat method. After primary fermentation, the still wine is placed in a tank where it undergoes a secondary fermentation for about 60 days until a pressure of 4.5-5 atm is achieved.

Grape varieties : Glera

Altitude : 50-400m A.S.L.

Vineyard age : 15 years old

Grape yield : 195 hl/ha

Exposure : Southeast

Soil : Sedimentary and calcareous clay

Alcohol : 12.0%

Tasting notes :

This prosecco is pale yellow with intense aromas of citrus fruits and mature apples. The wine has elegant lively bubbles on the palate with a hint of apple and orange zest. Makes a perfect aperitif, and is dry enough to serve with seafood, and sweet enough to accompany dessert.

