FIGO

Cuvée Extra Dry

Grape varieties Glera

Altitude 50-400m A.S.L.

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.



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