

Alice Prosecco docg Superiore DCG  
extra dry millesimato

### origin

From our vineyard in the Prosecco Docg land. The name Alice was the grandmother name

### how we make

Vinification: destemming and gentle hydraulic pressing, static settling of juice, fermentation at 18°-20°C, remains on the lees for a period from 45 to 60 days. Pressurization in steel tank, charmat method. Refermentation for around 50 days at 18°-20°C

### soil and vineyard

The soil is of glacial moraine origin, chalky, rocky, lean and rich in minerals. L'altitudine media è di 180 m s.l.m.. Vineyard altitude is 180 m above sea level. Training system: Sylvoz. Planting density: 4800 vines per hectare. Harvest period: second half of September. Yield: around 85 hectolitres per hectare. We try to maintain balance in our land: trees, vegetation, and forests are necessary company for the vineyards

### see

Pale yellow, bright and sparkling fine continuous bubbles

### smell

distinct fruit and flower scent, typical of Prosecco: honeysuckle, acacia, pear, apple

### taste

Fresh, distinct and delicate fruit flavors

### drink

Alcol 11.50% vol.; Sugar 14.5 g/l

Ph 3.20; Total acidity: 6 g/l

Pressure: 5 bar; Net Extract 20.7 g/l Sulfites: 80 mg/l

### drink it with

somebody you like

