

impera 01

PROSECCO

DOC

EXTRA DRY



Grapes Glera (Prosecco)

Winamaking Early harvest at a slightly un-ripe point to help maintain a good level of acidity in the finished wine. Traditional white vinification in temperature-controlled steel vats. The wine is then put into stainless-steel pressure tanks, called “autoclave” to undergo the secondary fermentation (Charmat Method). The process typically takes around 60 days and selected yeasts are used.

Aging 3 months in steel tank and one month in bottle.

Features Light straw colour, with an elegant and persistent perlage. On the palate is dry and creamy, with a good acidity and a light citrus note that combines with a pleasant sapidity on the finish.

Pairing The perfect wine to welcome to your guests as they arrive. It accompanies perfectly “antipasti boards”, seafood appetizers, fried calamari or chicken, seafood pastas, Parmesan risotto.

Alcohol 11,5%