



CORTE GIARA

# Prosecco Extra Dry

DOC 2025



TREVISO



## Region

Veneto, Province of Treviso

**Aspect** South-East

**Soil** loam, clayey, of alluvial origin

**Training system** Guyot



Glera



Carried out in mid-September



## Vinificazione

After the fermentation in stainless steel. The wine is submitted to long Charmat method for 90 days.



750 ml



**Alcohol content** 11,02% vol

**Total acidity** 5,65 g/l

**Residual sugar** 13,6 g/l

**Dry extract** 32,5 g/l

**PH:** 3,17



Italy's most famous sparkling wine could not be missing from the range of Corte Giara wines. The traditional aromas of apple and pear are accompanied by the freshest floral and citrus notes. On the palate, the sweetness is quite forward but is well balanced by the upbeat and succulent acidity that accompanies the tastebuds in a long, satisfying finish.



Ideal as an aperitif, with vegetable crudités, fried sage and borage and purple potato chips. Also excellent with oxtail dumplings and salted pork dishes.



Distribuito in Italia da

**A** ALLEGRINI  
WINE  
DISTRIBUTION