

# batíso

## BATISO PROSECCO EXTRA DRY

Delicate aromas and graceful tastes arise from the perfect symbiosis between a mild microclimate, with a wide temperature variation, and an extremely ancient terrain, rich with limestone and clay that originated from the rising of the sea bottom.

*Prosecco in its authentic form.*



**Colour** *Bright straw yellow.*

**Nose** *Pleasantly fruity in its scents of Golden apple and pear, it discloses a neatly floral and citrus-like hint.*

**Taste** *Joyous and lively, yet sapid and slightly mineral. A brisk acidity supports the typical structure of Prosecco.*

**Method of production** Charmat-Martinotti method.

**Alcohol** 11%.

**Harvest** Harvested by hand in the second half of September.

**Grape** Glera.

**Residual sugar** 14 gr/l.

**Bottle size** 0,75 l.

**Food matching** Unique for the aperitif, it's ideal with legumes soups and seafood, light pasta, fresh cheese and fish carpaccio.

**How to serve** Serve at 4°-6°C, preferably in an ice bucket.

**How to list on wine menus** Prosecco DOC Extra Dry, 2015, Batíso.



**Batíso Agricola**

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