

SUTTO

PROSECCO DOC EXTRA DRY

Our Prosecco DOC extra dry comes from the Treviso territory and it is the result of a research on a balanced and versatile way of drinking, that has become the image of our style in winemaking.



Colour *Brilliant straw-yellow.*

Nose *Subtle hints of peach and pear pair well-known perfumes of wild flowers.*

Taste *A fresh and balanced flavour enriched by a thin and persistent perlage.*

Method of production Chamat-Martinotti method.

Alcohol 11%.

Harvest Second ten days of September.

Grape Glera.

Residual sugar 14 gr/l.

Bottle size 0,75 l.

Food matching Excellent as appetizer, it suits light dishes, particularly vegetable risotto and fresh pasta.

How to serve Serve at 6-8°C, preferably in an ice bucket.

How to list on wine menus Prosecco DOC extra dry, 2016, Sutto.



Sutto Agricola

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