



Extra Dry Sparkling Wine

Grapes used: Made from selected white grapes cultivated in well-exposed vineyards.

Harvest: late August.

Bottling: Various batches.

Yield per hectare: 110 quintals.

FERMENTATION

Method: Charmat.

Malolactic: No.

TASTING NOTES

Light straw-yellow color.

Elegant, floral, fruity bouquet. Fresh, inviting, well-balanced and smooth on the palate.

ACCOMPANIMENT

Excellent with all types of hors d'oeuvres, appetizers, white meats and fish. A rewarding drink at any time of day. Serve at 8°C.

Principe di Corleone - Pollara di V. Pollara & C. Sas
C.da Malvello - Monreale (PA) - Italia

Tel. +39 091.8462922 - 8463512 - +39 3206656471

Fax +39 091.5640796

www.principedicorleone.it

info@principedicorleone.it

