

LA JARA

PROSECCO DOC Spumante Extra Dry



Extra Dry is the classic version of Prosecco.

TECHNICAL SPECIFICATIONS

classification	DOC
grapes	Organic grapes: 100% Glera
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
training method	Sylvoz
winemaking method	Natural re-fermentation in stainless steel tank using the "Martinotti - Charmat" method.
alcohol content	11.50 % Alc./Vol.
available sizes	0.75L; 1.5L

TASTING NOTES

appearance	Straw yellow with golden reflections.
bouquet	Delicate aromas of white flowers, golden apple, slight notes of banana and peach.
flavor	On the palate it is fresh, aromatic and velvety with light scents of acacia honey and with a pleasant roundness.
serving temperature	It should be served at 6-8° C. Uncorked at the last minute, just before drinking it.
food pairings	Perfect as aperitif. Ideal with velvety pumpkin soup, risotto, grilled vegetables and summer salads.



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