

CASTELNUOVO

PROSECCO EXTRADRY DOC



WINEMAKING

Fermentation at 12 C° in stainless steel tanks for 2 weeks. Second fermentation is done adding the original must of glera grapes. It take at least 1 months



REFINEMENT

4 months in steel tank.



TASTING NOTES

Light pale yellow colour. Perlage is fine and persistent. The bouquet is intense, fruity with a rich scent of apple, lemon and grapefruit and a fragrance of wisteria in bloom and acacia flowers. The taste is pleasantly acid, fresh and harmonious.

GRAPES: Glera

VINE AGE: Planted between 2000 and 2010

ALTITUDE: Between 400 and 650 f.a.s.l.

EXPOSURE: West, South-West

SOIL: Grown in morainic hills with a soil of calcareous and clayey origin.

Barone Trading Company LLC
19700 S Woodland Rd.–Shaker Heights, OH 44122–USA

www.baronetradings.com