



BERVINI

— 1955 —

Prosecco d.o.c. Vegan Organic

EXTRA DRY



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Name of Wine:	Organic Vegan d.o.c. Prosecco
Type:	Sparkling extra dry
Grape:	Glera grown organically in compliance with European regulations.
Vinification:	Destemmed, soft pressed and fermented at 16° C.
Sparkling procedure:	The Charmat method in stainless steel tanks is used. The wine undergoes a secondary fermentation for approx 40 days at 16° C.
Analytical data (average):	
Alcohol:	11% vol
Residual sugar:	12 g/l
Total acidity:	6 g/l
Pressure:	5,5 bars
Organoleptic characteristics:	Fine perlage, persistent and elegant bubbles
Color	Light straw yellow in color with greenish hues.
Perfume:	Delicate scent of apples and peaches
Flavor:	Fresh, fruity and pleasantly acid
Serve at:	6/8 °C.
Gastronomic pairing:	Excellent as an aperitif, perfect with fish, but generally ideal for any meal.
Storage:	Dark, fresh and dry place.
Aging:	Drink fresh and within 24 months of its production.
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