



FOLONARI

PROSECCO DOC EXTRA DRY



Folonari has been a byword for quality in Italian wine since 1825. We select only the best grapes to blend the aromas and flavours that only Italy's most quintessential wines are able to offer. Folonari, distributed worldwide, satisfies new market demands not only by making the most of its venerable past but also by focusing on quality and innovation.

VARIETIES

85% Glera and other local grapes.

PRODUCTION DISTRICT

Grapes from the appellation Prosecco area which includes both the Veneto and Friuli Venezia Giulia region.

HARVEST

The harvest takes place in September, in order to maintain the freshness of the fruit.

WINEMAKING METHOD

The grapes are softly pressed to extract the free run juice, which is fermented at controlled temperature (16°C) to obtain the base wine.

This undergoes then a second alcoholic fermentation in stainless steel tanks at 15°-16°: the yeasts fermenting the sugars produce alcohol and some carbon dioxide, which remains trapped in the wine. When the desired level of residual sugar is reached, the fermentation is stopped cooling down the wine. The final stages are the filtration and the bottling.

SENSORY PROFILE

Pale straw yellow colour with fine and persistent perlage; pleasant and aromatic with delicate notes of apple, honeydew and pear.

RECOMMENDED CELLARING

1 year.

FOOD PAIRING

Appetizers, delicate starters, fish, cold cuts of white meat, fine patisserie. Also an exquisite aperitif.

ALLERGENS: Contains sulphites.

