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Prosecco Sparkling

Extra Dry Millesimato



GRAPES:	100% Glera
APPELLATION:	DOC Prosecco
VINEYARD	Annone Veneto
LOCATION:	
GROWING	
METHOD:	Double sylvoz overturned.
VINE DENSITY:	3000 plants per hectare.
AVERAGE YIELD:	120 Q.li grapes/Ha.
HARVEST TIME:	First weeks of September.
VINIFICATION:	The fermentation in stainless steel vats, using selected yeasts at controlled temperature, was followed by the sparkling process in pressurized tanks using the 'Charmat Method'.
ALCOHOL CONTENT:	11.50 % vol.
SERVING	
TEMPERATURE:	6 – 8°C
RESIDUAL SUGAR:	15.00 g/l
TOTAL ACIDITY:	6.30 g/l
SPARKLING IN	
AUTOCLAVE:	30 days.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Bright, straw yellow with greenish reflexes, very delicate and persistent perlage.

SCENT: Acacia flowers, with good intensity with particular notes of apple, lemon and grapefruit.

FLAVOUR: Good structure, soft with taste of fruit appearing, balanced and savoury, It is agreeable and harmonious for the palate.

FOOD PAIRING: Perfect as aperitif served with battered vegetables, fried food, cheeses, also with cold pastas. Excellent the match with row fish such as oysters, prawns and truffles .