



sacchetto

The Sacchetto family started producing wine in the early '90s, in the Veneto region where the wine was an integral part of the history, culture and economy. The founder was Sisto Sacchetto, who set up the vines and wine-making trade in the early postwar period. Sacchetto wines represent the symbiosis between Veneto and the wine there produced. Being into so much tradition is challenging, but living and showing it to the world is the basis of their passion and work.

PROSECCO D.O.C. "071" Extra Dry

Region: Veneto

Grape Varieties: 100% Glera.

Average age of Vineyards: 10-15 years with south-west exposure, 250-250 m height

Harvesting: second half of August.

Vinification: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

Refining: Refining in bottle for 2 months

Total acidity: 5,8 - 6 g/l

Residual sugar: 15 - 17 g/l

Color: Pale straw yellow

Nose: Typical fruity with peach and pear scents. Citrus hints mixed with acacia and wisteria notes

Taste: Harmonious, mellow, dry and fresh

Food Pairing: The "classical" Prosecco, It blends aroma and velvet taste with clear and lively perlage. It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.



SIZE: 750 ML

BOTTLES PER CASE: 12

UPC: 00850061002686

Eros Spinozzi Selections

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