



Cantina e Vigneti
I MAGREDI

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Prosecco “Ca’ Lisetta” Extra Dry *D.o.c. Sparkling*

GRAPES:	Glera
PRODUCTION ZONE:	Friuli-Veneto
ALTITUDE:	86 mt above sea
TYPE OF SOIL:	Moderately loose and pebbly of morenic Hand land with stone origin
TRAINING SYSTEMS:	Double arched
ALCOHOL LEVEL:	11 % Vol
SERVING TEMPERATURE:	8°-10°C
BOTTLE FOR BOX:	6
BOTTLE FORMAT (lt):	0,75
AGING POTENTIAL:	2 years
RECOMMENDED:	Prevent the bottle from undergoing excessive temperature changes.

TECHNICAL INFORMATION

The grapes are harvested at the technological ripeness and pressed. The must ferments at a controlled temperature until the base wine is obtained.

PRISE DE MOUSSE

The base wine ferments in steel tanks according to the Charmat method to exalt its aromas obtaining the distinctive perlage.

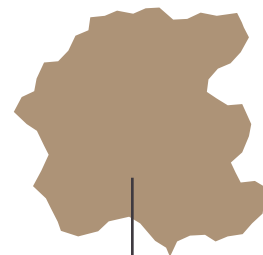
TASTING NOTE

Straw and brilliant yellow with fine and persistent perlage. The aromas are crispy and delicate, with scents of flowers and white flesh fruit (peach, pear). At the palate is full and elegant, with an inspiring freshness that exalts the aromaticity.

FOOD MATCHINGS

Thanks to its softness and crispy aromaticity it's particularly appreciated as aperitif and accompanied by savory and spicy appetizer. Perfect with shellfish salads and vegetables-based dishes.

Prosecco Doc



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