

# RAO'S Prosecco Extra Dry NV



## Region

Veneto



## Appellation

DOC



## Grapes

85% Prosecco, 13% Verdiso, 1% Perera and 1% Bianchetta



## Vineyards

The grapes are hand picked from various zones after the determination of the ripeness of the grapes.



## Vinification

Free-run juice is extracted by gentle pressing. Fermentation takes place in stainless steel vats at controlled temperature of 64-68%

## Characteristics



Straw yellow color with strands of tiny bubbles. Its aromatic quality is fresh and rich with a bouquet of apples and pears and a hint of citrus fruit. This classic Prosecco combines the variety's aromatic qualities with a rich fruitiness and smooth finish.



## Alcohol content

11% vol.



## Food Suggestions

Perfect aperitif which is best served at 46-50°F that is a great complement to vegetable soups, seafood, fresh cheeses, white meats and pasta dishes with a light meat sauce.

