

# DUCHI DI CASTELLUCCIO

---

---

Technical Sheet

---

---

## *“Baccarat”*

Valdobbiadene Prosecco

“Denominazione d’Origine Controllata”

Extra Dry

---

---

**Type of wine:** Prosecco Dry

**Name of wine:** “Baccarat”

**Variety:** Glera (Prosecco) 100%

**Vineyard:** Vineyards inside the exclusive and limited area of the D.O.C.

**Harvest:** September 20 – October

**Vinification:** Soft pressing and fermentation in autoclave

**Production of sparkling wine:** CHARMAT Method

**Production in It:** 4000

**Availability in bottles:** 5000

**Alcohol strenght:** 11 % Vol.

**Bottle:** 75 cl

**Sales Unit:** 6 bottles

### ORGANOLEPTIC FEATURES

**Colour:** straw yellow, fine and persistent perlage

**Nose:** characteristic flavor of herbs and flower notes

**Taste:** fresh and balanced

**Food Pairing:** Appetizers and fish

**Serving temperature:** 8 – 10° C

