SOLIGO
DAL 1957

Line Special sizes

MAGNUM Prosecco DOC Treviso Extra Dry

A sparkling wine from our vineyards in the province of Treviso and made using the Charmat Method. Fresh, smooth and balanced, this Extra Dry has won over the palates of the many international juries that have awarded it numerous prizes. Its persistence is driven by a tanginess that characterises the finish.

Product code	SPME3	Grape variety	Glera
Alcohol content	11% vol.	Total acidity	5,5 g/l
Residual sugar	16 g/l	Serve at	4-6° C

Vineyards	Combination of vineyards in the province of Treviso.
Vinification	The grapes are picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.
Color	Bright straw yellow with greenish reflections.
Bouquet	Notes of yellow pear and golden delicious apple and hints of lavender and ferns.
Taste	Fresh, smooth, well-balanced; the flavour is made all the more persistent by this wine's sapidity, which characterises the finish.
Serving suggestions	Suitable to accompany finger food, flavoursome fish-based first courses and sea bass baked in salt. Great to try with raw ham.
Bottle size	0.20L, 0.35L, 0.75L, 1.5L

SUSTAINABLE WINERY 3E EQUALITAS

Vegan Qualità Vegetariana®