



FUTURE
MY WINES



FUTURE Extra dry

Type of wine	Prosecco DOC Denominazione di Origine Controllata Millesimato Extra Dry
Grape Varieties	100% glera
Alcohol content	11,5% Vol.
WINEYARD	
Zone of production	Miane (Treviso)
Altitude	260 m
Exposure	South
Training System	Doppio capovolto
Yield per Hectare	130 q/ha
Harvest	Grapes harvested by hand during the first half of September
Winemaking method	The wine is kept in the cellar in stainless steel vats at the constant temperature of +12 °C and then goes through secondary fermentation in a 120 hl autoclave for 60 days, resulting in the full fusion of refermentation yeasts and the relative lysis with the lees.
TASTING SHEET	
Colour	Straw yellow with greenish hints
Aroma	The proper intensity, fruity with notes of Golden Delicious apple, a pleasant fragrance of yeast, bread crust and moss
Taste	Dry, fresh, not harsh, with character, elegant length and a measured almond finish.
Pairing	Refined aperitif, but can also accompany the entire meal. Excellent with appetizers of fish, shellfish and molluscs.
Serve	6–8 °C



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