

# LA JARA

## PROSECCO DOC Spumante Millesimato Dry



Millesimato Dry is the sweetest Prosecco. It wins you over with its delicate scents and with its fresh and fruity taste.

### TECHNICAL SPECIFICATIONS

|                   |   |
|-------------------|---|
| classification    | DOC   |
| grapes            | Organic grapes: 100% Glera  |
| vineyard location | La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.   |
| terroir           | Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes. |
| training method   | Sylvoz  |
| winemaking method | Natural re-fermentation in stainless steel tank using the "Martinotti - Charmat" method.  |
| alcohol content   | 11.50 % Alc./Vol.   |
| available sizes   | 0.75L   |

### TASTING NOTES

|                     |  |
|---------------------|--|
| appearance          | Light straw yellow, with a fine and persistent perlage.  |
| bouquet             | Delicate scents of white flowers, noticeable notes of golden apple, exotic and citrus fruits.  |
| flavor              | The taste is fresh, fruity and elegant, but at the same time pleasantly soft.                  |
| serving temperature | It should be served at 6-8° C<br>Uncorked at the last minute, just before serving.             |
| food pairings       | Perfect as Aperitif or with cakes, such as apple pie, apple strudel and the classic Panettone. |



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