EXTRA DRY

NAJMA

GRAPES

100% Glera. Clones: Esav 10 and CT-Standard Balbi. SQNPI Certification for sustainable production in low impact management

TYPE

White sparkling wine. Prosecco Extra Dry DOC

PRODUCTION AREA

Pasiano di Pordenone, between the Carnic Alps and Venice

TRAINING

Both clones are Sylvoz trained and pruned according to the "Simonit & Sirch Method" with a yield of 15-18 tons / hectare

HARVEST PERIOD

Slightly earlier than the oenological maturity in mid-August

VINIFICATION

Crushing, soft pressing, primary fermentation at controlled temperature with selected yeasts. The second fermentation is obtained with the Charmat method, in an autoclave. It remains in contact with the yeasts for 40 days. Filtration and isobaric bottling. Vegan wine produced without the use of animal origin adjuvants

SENSORY ANALYSES

Green-flecked pale straw yellow, lively and persistent foam. To the nose it reveals its aromatic and fruity bouquet, with hints of elderberry and ripe white fruit, with pear, peach, pineapple marrying white flowers to confirm typicality. Soft and balanced, to the palate it returns the delicate fruity aromas perceived by the nose, with good persistence and fine acidity, which strike a good balance with the residual sugar

TEMPERATURA DI SERVIZIO

It is recommended to serve at 6-8 °

ANALYTICAL DATA

Alcohol 11% vol. - Total Acidity 5.81 g / l - Residual Sugar 14 g / l

PAIRING

Appetizers based on fish, eggs, vegetables, salami, spicy preparations, but also fresh or soft cheeses and desserts



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THE PROSECCO MASTERS the drinks business BRONZE 2018

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IN SUMMARY

Lively and fine foam, green-flecked pale straw yellow colour, Najma Extra Dry is our most varietal Prosecco, with an aromatic kit that refers to the primary aromas of the grape. The nose is floral and fruity, with strong aromas of pear, apple, peach and white flowers to confirm its typicality.

Soft and balanced on the palate, it offers an enveloping and persistent sip that develops into fine acidity, perfectly balancing the sugar impact.

Serving suggestions: ideal with charcuterie and appetizers based on fish, eggs, vegetables, salami, but also with fresh or soft cheeses and desserts

We recommend it ...with the classical Venetian "cicchetti" (“small bites to go”) served in Venice

Taste it when fully immersed in nature, to fully savour its delicate aromas.

