

HROD

PROSECCO DOC - EXTRA DRY

PROSECCO DOC

vintage 2024
11,5 % alc.vol.

Love at first sight

Fine and persistent perlage, Floral and fruity aromas with delicate notes of acacia and wildflowers.

Tasting notes

Pleasantly sweet, balanced, and slightly spicy – a wine that elegantly accompanies your most special moments.

Grape variety

100% Glera

the micracles of time

In stainless steel, to preserve freshness and aromaticity.

Origin – where the sensory journey begins

From the sun-kissed vineyards of Combai, in the heart of the Prosecco hills.

Winemaking

White winemaking using the classic method, with a reductive technique. Fermentation on free-run juice at controlled temperature (19-21°C) with selected yeasts.

Secondary fermentation

The secondary fermentation takes place in autoclave using the short Charmat method – for a fresh and lively effervescence.



santamarja

ALWAYS A GOOD IDEA.