



PROSECCO HOLI

Organic and vegan

Prosecco DOC Extra Dry

Holi is a Prosecco DOC Extra Dry Sparkling wine designed for a young, dynamic audience that is attentive to trends.

Made from organic Glera grapes, like all Perlage Proseccos, it's perfect for an aperitivo with friends and also stands out for its versatility in contemporary mixology. It has a pale straw yellow color with greenish reflections, and a fresh taste. On the palate, notes of pear and apple emerge, releasing rich and persistent aromas.



Denomination: Prosecco DOC

Type: Spumante Extra Dry

Grapes: Glera

Area: Veneto - Friuli



VINEYARD

Soil type: Clayey, moderately calcareous, shallow, alluvial calcareous origin

Vineyards age: 6 - 15 years

Training system: Sylvoz, cappuccina

Harvest: Mechanical



SERVICE

Serving temperature: 8 - 10 °C

Food Pairings: Cicchetti and fish or vegetable appetizers, fresh cheeses, shellfish, white meats, and delicate salads



CELLAR

Vinification: In white, with low-temperature fermentation and sparkling process using the Martinotti method (Charmat).

Alcohol content: 11 % Alc./Vol.

Residual Sugars: 14 g/l



TASTING

Colour: Bright, pale straw yellow with green reflections

Olfaction: Fruity, with hints of apple and pear

Taste: Harmonious, full-bodied, and persistent

CERTIFICATIONS



VEGAN