



PROS.IT

BRUT SPARKLING WINE
EXTRA DRY

From the Latin toast PROSIT, comes our Extra Dry sparkling wine, produced using the Charmat Method from Nerello Mascalese and Petit Verdot grapes. This rosé sparkling wine, with its light pink hue, is characterized by aromas of wild berries and hints of pear, standing out for its freshness and minerality.

Derived from the Latin verb “prodesse” (to be beneficial), meaning clean, precise, and auspicious, Pros.it is not only ideal for toasts but also a perfect companion for appetizers, shellfish, and fish main courses.



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Grape varieties: Carricante, Viognier

Production area: Sicily

Cultivation system: spurred cordon

Harvest: August/September

Vinification: soft pressing of the grapes. Fermentation with selected yeasts in stainless steel silos for about 10 days at temperatures of 18/20°C. Second fermentation in autoclave (Charmat method) and aging for a minimum of 6 months

Aging: in bottle for at least 30 days

Sensory analysis:

Appearance: Straw yellow, clear, bright, fine-grained and persistent perlage

Aroma: fruity nose with hints of green apple, tangerine and floral notes

Taste: young, fresh, amiable, with delicate effervescence and well-balanced residual sugar

Alcohol content: 12% vol.

Residual sugar: 12g/liter

Serving temperature: 8/10 °C

Food pairings: ideal as an aperitif, we recommend light fish-based first courses, grilled blue fish, soft cheeses and all simple vegetable and fish-based specialties typical of the Mediterranean tradition.