

since 1976



LAND of GRAPE
and WINE

ÀJAR

PROSECCO DOC

Extra dry



Àjar is the Friulan name for air and wind, and it recalls freshness of aromas and harmony of sounds. It has a pale straw-yellow hue with a fine and persistent perlage. The floral and finely aromatic fragrance discloses the varietal note. On the palate, Àjar is perceived fresh and soft with a moderately alcoholic and persistent taste. Rich in nuances, this sparkling wine is suitable for every occasion.

Alcohol	11,00 %
Reducing sugars	12 g/l
Total acidity	5,34 g/l
Grapes	100% Glera (traditionally known as Prosecco)
Grape harvest	10-20th of September
Vinification	The grapes are de-stemmed and gently pressed followed by cooling and decantation of the must. Once it has become clear, selected yeasts are inoculated.
Primary fermentation	In stainless steel tanks at a controlled temperature of 17-18° C
Secondary fermentation	According to the Martinotti-Charmat method, remaining with the yeasts at least 60 days.
Bottle ageing	1 month
Bottle	750 ml
Closure	Cork
Pairing	It is an excellent choice for an aperitif, it matches with light appetizers and seafood. Perfect with fish dishes, but suitable for every occasion.
Serving temperature	8-10°C



ENVIRONMENT
FRIENDLY
WINES

