

ASOLO PROSECCO SUPERIORE DOCG DRY Millesimato



GRAPE VARIETY OR BLEND

85% Glera - 15% Bianchetta, Perera e Boschera (indigenous white grape varieties). Percentages may vary at winemaker's discretion.

TERROIR AND CLIMATE

Asolo Prosecco DOCG superiore is a small subregion located within the larger DOC area, centred around the charming village of Asolo and the foothills known as "Colli Asolani". Planted on the slope of the hills at about 150m above sea level, our family-owned vineyards have good sun exposure and enjoy mild temperatures.

The soil composition is rich with large percentages of clay, resulting in a full bodied, very elegant sparkling wine with distinctive tiny and velvety bubbles.

YIELD

135 q/ha. Estimated yield per plant: 5-6 kg.

HARVEST DATE

Early September.

WINEMAKING

The destemmed grapes are loaded into our press where we slowly and softly press out a beautifully fresh juice. The juice is then fermented for about 10 days at low-temperature in a stainless steel tank to preserve the fresh fruit flavors that are typical from the Glera variety. Secondary fermentation (the phase during which the still, base wine is transformed into a sparkling wine) is achieved through the Martinotti-Charvat method: we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. After achieving DOCG certification, our Asolo Prosecco is finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

DOCG CERTIFICATION

Before being bottled, the authority in charge collects tank samples and run chemical analysis and tasting to ensure compliance with the DOCG standards and regulation. Once the samples receive approval, the DOCG neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

STORAGE

Not suitable for ageing. Store vertically in a dry and fresh place, away from sunlight.

TECHNICAL DATA

Alcohol: 11% vol
Residual sugar: 22 g/l
Total acidity: 6%

Dry extract: 18%
Pressure: 4,5 bar.

TASTING NOTES

Pale straw-yellow in colour with lively, velvety bubbles. It shows intense floral and ripe fruit notes on the nose and full-bodied apple and melon flavours with a rich and creamy palate. It is beautifully crisp and fresh, with an elegant finish.

FOOD PAIRING

This off dry Prosecco has great finesse and elegance. Save it for special occasions or make it an everyday favourite. Ideal as an aperitif, it pairs beautifully with canapés.

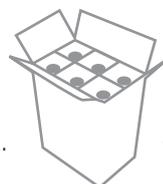
SERVING TEMPERATURE

6 - 8 °C

PACKAGING



0,75 L.



6 bottles

