



dal 1853

MARTIGNAGO

VIGNAIOLI

ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY

This Prosecco Superiore is crafted from selected grapes grown on the hills of Joel, Maser. A difficult and generous soil where the scarce vines grow golden grapes, a lasting symbol of the excellence of our family's wine production.

Tasting notes:

Straw-coloured and intense, enriched with abundant and elegant bubbles.

Determined and sharp aromas, with clear notes of Bosc pear, peach, wild flowers, citrus and herbs.

Creamy on the palate, well-balanced between the residual sugar and vivacity in the mouth, amplified by a rich savoury component. Enveloping and persistent, an elegant finish with citrus and almond

Data sheet:

Area of Origin: Maser, hill

Variety: Glera

Yield (kg per ha): 13,500

Harvest Type: Manual

Harvest Time: September

Vinification: In steel at a controlled temperature

Second fermentation: 45 days in high pressure tank

Alcohol: 11% vol.

Residual Sugar: 15 g/l

Total Acidity: 5.7 g/l

Pressure: 5/5,5 Bar

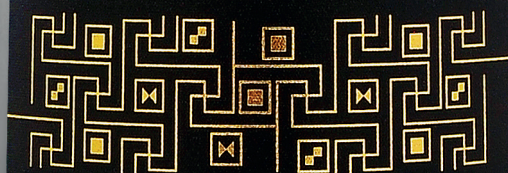
Serving temperature: 8-10°C

Bottle: 75 cl Spumante Piave.



dal 1853

MARTIGNAGO
VIGNAIOLI



ASOLO PROSECCO
SUPERIORE D.O.C.G. EXTRA DRY

Società Agricola Martignago

di Martignago Francesca e Morlin Simone S.S.

Via Cornuda 72 - 31010 Maser (TV) - Tel. +39 0423 565358 - info@agrsantandrea.it

www.martignago.wine