



ASOLO PROSECCO SUPERIORE DOCG BRUT: THE CONSORTIUM'S INSTITUTIONAL BOTTLE

Created thanks to the team effort of Gruppo Giovani - gathering the youngest and most proactive Asolo Prosecco DOCG winemakers - the recently released institutional bottle of Consorzio Vini Asolo Montello intends to give voice not only to Asolo producers but also to the whole territory.

Therefore, the use of autochthonous yeasts is not casual at all and is the result of a trial period begun a few years ago. The purpose is to strengthen ties with this specific hilly territory and highlight even more the typicality of Asolo Prosecco Superiore DOCG: aromatic complexity, body, remarkable freshness, long lasting finish.

Neither is casual the choice of the Brut version. The low sugar content allows to better express the flavours of Asolo and Montello hills, where soil, altitude and constant breezes guarantee a distinctive aromatic identity thanks to high percentage of soil minerals and important diurnal temperature ranges.

Sensory Description *by Eddy Furlan*

Asolo Prosecco Superiore Docg Brut is very attractive: when poured from the Consortium's Institutional Bottle, the sound is pleasant, a silver sound, and turns immediately into creamy and dense bubbles of straw yellow colour.

Its clean bouquet shows perfumes of fresh fruit and flowers: Granny Smith apple, white peach, pear, pink grapefruit and lime, and then jasmine and orange blossom, herbs, green tea and sage. Finally, a light bread aroma. The wine is creamy with a very distinctive freshness and a fruity finish that invites to refill the glass.

Great when served as an aperitif, it is superb if paired with shrimps, fresh fish but also with goat cheese. It is simply the perfect choice to celebrate a joyful moment with family and friends.



% ABV	11,50
% Total Acidity (T.A.)	5,60
Residual Sugar g/l	10,00
Sulfites mg/l. SO ₂	110
Pressure bar.	5,50
Litre	0,75