



141 - 750 ml
211 - 3000 ml

“FANÒ”
ASOLO PROSECCO
SUPERIORE D.O.C.G.

Extra Brut Sparkling Wine

• **PRODUCTION AREA**

Hilly soils of the Asolo area. Vineyards: with an east-to-west and north-to-south orientation, with 3,000/4,000 grapevines per hectare (average age: 10-15 years). Average production: 3/4 kg. per grapevine (120/130 q. per hectare).

Grape variety: Glera.

Growing technique: Sylvoz.

• **TECHNOLOGY**

The grapes are harvested by hand in September, when they have the best chemical/organoleptic properties, and are lightly crushed. The must then undergoes static decantation. Primary fermentation takes place inside steel vats at 18/19°C with the help of selected yeasts. The thus obtained wine remains in contact with the grape skins for a month. After being cleared, it is run into pressure tanks, where it becomes sparkling. Secondary fermentation occurs at 16/18°C with the help of selected yeasts and lasts approx. 25/30 days; a further fining process follows, whereby the wine remains in contact with yeasts for some days. After bottling, the wine is allowed to age a couple of weeks.

• **ORGANOLEPTIC CHARACTERISTICS**

Perlage: tiny and continuous.

Colour: light straw yellow.

Bouquet: elegant, clean-cut and fruity for the typical aroma.

Taste: characteristic, pleasantly slightly acid, dry.

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 10.50 – 11.50

Sugars, g/l 7.00 – 8.00

Total acidity, g/l 5.50 – 6.50

• **SERVING TEMPERATURE**

5 - 6°C, opened at the moment.

• **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

• **AS INDICATED IN THE WINE LIST**

“Fanò” Asolo Prosecco Superiore D.O.C.G. Sparkling Wine - Astoria

