

## ASOLO PROSECCO SUPERIORE DOCG BRUT



### 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

Our Prosecco DOCG comes from the finest selection of grapes, harvested from the most ancient vineyards of the estate. These vineyards are situated on the hills surrounding the medieval town of Asolo (the so-called "Colli Asolani", altitude: 200mt above sea level), have an excellent sun exposure and benefit from the mild, temperate climate of the area. The soil composition is a balanced combination of silt, clay and sand.



### VINE TRAINING SYSTEM

Sylvoz training system, bilateral trained cordons.

### YIELD

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

### HARVEST DATE

Early September.

### WINEMAKING

The grapes are gently pressed and the must, immediately separated to avoid skin contact, is then left to ferment at controlled temperature, allowing elegant aromas to develop. The primary fermentation lasts for 10 days and takes place in stainless steel pressure tanks. The wine then rests in the autoclaves up to the time of the refermentation. The secondary fermentation takes place in stainless steel tanks with selected yeasts, following the Martinotti-Charmat process. After being bottled under pressure, the wine rests in the bottle for 60 days before being released for sale.

### STORAGE

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

### TECHNICAL DATA

Alcohol: 11% vol  
Residual sugar: 10 g/l  
Total acidity: 6‰

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

### TASTING NOTES

Pale straw-yellow coloured, with a delicate, persistent foam and a fine-grained perlage. On the nose it displays an elegant bouquet with typical fruity notes. Well balanced and fresh on the palate, it is suitable for many occasions thanks to the lower residual sugar.

### FOOD PAIRING

Perfect for special occasions. Enjoy with a broad array of cuisine or simply as an aperitif.

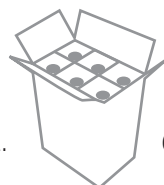
### SERVING TEMPERATURE

6 - 8 °C

### PACKAGING



0,75 L.



6 bottles

