



## Asolo Prosecco D.O.C.G. ColFondo 2017

**Production area:** Monfumo

**Grape variety:** Glera, Bianchetta, Perera

**Vineyard:** Sloped, 250/300 mt a.s.l.

**Training system:** Double arched canes, old vines - Organic farming

**Soil:** Grey loam clay rich in minerals and limestone

**Vinification:** the grapes are soft-pressed with a pneumatic press followed by static racking of the must and temperature-controlled fermentation (18-20° C.) with cultured yeast; the wine is then aged on its lees in stainless-steel vats for 3 months

**Secondary fermentation:** Coming from Asolo tradition, the second fermentation takes place in the bottle without degorgement

**Alcohol:** 11%

**Acidity:** 5.27 g/l

**Suphites:** 22 mg/l (Data: Analysis by Valoritalia - Certification Authority for D.O.C.G. wines)

**Residual sugar:** less than 1 g/l

**Serving temperature:** 8/10° C

### Tasting Notes

**In the glass:** straw yellow with fine, persistent bubbles.

**On the nose:** this wine changes from one moment to the next; from the classic fresh fruit notes and “bread crust” that you find in Prosecco as soon as fermentation is complete, more complex notes emerge the longer the wine is in the glass thanks to the presence of the lees.

**On the palate:** As on the nose, delicate notes of fruit evolve as elegant hints of yeast emerge

**How to drink it:** We suggest you gently turn the bottle upside down so as to make it cloudy