



0,75l    1,5l

# ASOLO PROSECCO

## SUPERIORE DOCG BRUT

### BIOLOGICAL WINE CERTIFIED

**Production area:** to the north of Treviso, on the slopes of Montello in our property on Volpago del Montello area.

**Grape variety:** 100% Glera

**Grape harvest:** hand picked into boxes in the middle/end of September.

**Wine-making technique:** vinification without air contact during the process; the must is left in light contact with the grape skins for approximately 3-5 hours. First fermentation occurs inside steel tanks at controlled temperature (15°C). Second fermentation (Martinotti Method) in pressure tank for 45 days.

**Appearance:** straw yellow with greenish highlights, a persistent mousse and fine perlage.

**Fragrance:** starting with hints of yellow fruit and continues with elegant floral notes and an intense aroma of acacia flower.

**Flavour:** well sustained, balanced and elegant.

**Serving suggestions:** the perfect aperitif, it should be enjoyed with dry pastries or savory tarts.

**Serving temperature:** 6-8°C 43-46°F

**Storage:** store in a cool place away from light.

**Alcoholic content:** 11.5% vol

**Residual sugar:** 7 gr/L



**CONTROLLING BODY**  
Authorised by MIPAAF  
IT-BIO-016 EU/NON-EU Agriculture  
Controlled Operator N. 008

**CASE PAOLIN**  
VIGNAIOLI DI NATURA