



ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY

CONTROLLED DESIGNATION OF ORIGIN GUARANTEED

A brilliant straw colour sparkling wine, with fine and persistent perlage.
Fresh and balanced in taste. Delivers a fruity flavour with hints of apple and pear.

AGRONOMIC DATA

Grape variety	Glera
Area	Town of Monfumo, in province of Treviso
Altitude	200 m above sea level
Yields	135 q.li/ha
Vineyards characteristics	Sunny and aired hills
Training system	Double arched cane
Soil type	Marl-clay soil, deep substratum rich in minerals and organic substances
Harvest	By hand only selected bunches
Harvest period	Last week of September

OENOLOGICAL CHARACTERISTICS

Vinification	White vinification, controlled temperature, pressurised anaerobic environment
Fermentation	In temperature-controlled stainless steel vats
Sparkling wine production process	Martinotti-Charmat method in stainless steel vats
Foaming	40 days

ORGANOLECTIC CHARACTERISTICS

Colour	Bright yellow
Bouquet	Apple and pear aroma, honey and Acacia flowers notes
Taste	Soft, fresh and fruity, slightly aromatic
Perlage	Fine and persistent
Alcohol content	11,5% vol
Residual sugar	14 g/l

SAMPLING

Storage	In a cool, dry, dark place at 15°C
Serving temperature	ideal at 6-8°C
Optimal time to enjoy	Best enjoyed within 2 months since bottled
Pairing	Excellent as an aperitif and to accompany appetizers and desserts

