

ASOLO PROSECCO DOCG FRIZZANTE ROCCA D'ASOLO

Grape varieties:

Glera DOCG grapes (prosecco) 100%

Production area:

Vineyard "dei Foei" (locality Sant'Anna) and vineyards in Castelcies on sunny, breezy slopes.

Altitude:

About 190 m. a.s.l.

Type of soil:

Clay and limestone composition.

Training system:

Sylvoz.

Plants per-hectare:

3300

Harvest period:

Last ten days of September.

Wine production method:

The grapes are selected and put into cases. Then follows a cold maceration and fermentation with selected yeasts at a controlled temperature of 17° C. The wine is then decanted and kept in heat controlled stainless steel tanks at 5° C.

Sparkling process:

Further fermentation in an autoclave with selected yeasts at 17° C for 30 days.

Refining:

30 days in bottles.

Characteristics:

Sparkling, with a persistent yet delicate foam. Yellow straw in colour with greenish tints.

An intense bouquet, combining apple and pineapple with a delicate yet decisive spicy aroma, evoking traditional wines of long ago. A full flavour, aromatic and persistent.

Best served with:

Ideal as an aperitif or with fish starters.

Asolani cuisine: Cream of polenta with Morlacco cheese.

Serving temperature:

8° C

Technical details:

Alcohol: 11% vol.

Acidity: 6 g/l

Net extract: 19 g/l

Sugar: 10 g/l

Pressure: 2,5 bar



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