

ASOLO PROSECCO SUPERIORE DOCG MILLESIMATO BRUT

Vine:

Glera

Area:

Vineyard "Ponte Scuro" – Loc. Asolo

Altitude:

ca. 180 m- - a.s.l.

Type of Soil:

Medium-textured soil, with a slight prevalence of clay.

Training System:

Cappuccina

Plants per Hectare:

3300

Harvest Period:

Last ten days of September.

Wine Production Method:

Grapes are selected and then put into cases.

The vinification is in white, with soft pressing and the addition of selected yeasts. Fermentation lasts about 15 days at a controlled temperature.

The wine is then kept in heat-controlled stainless steel tanks until the second fermentation.

Sparkling Process:

Further fermentation is carried out in autoclave, with the use of selected yeasts and sugar for 60 days.

Refining:

30 days in bottle.

Features:

Straw yellow color.

Elegant white peach scents with hints of exotic fruit and flavors of cedar, almond and honey.

Fresh, harmonious and persistent flavor.

Gastronomic Combination:

Ideal as an aperitif, excellent with shellfish hors d'oeuvres and seafood risotto.

Service Temperature:

6°- 8 °C

Technical Data:

Alcohol 11% vol

Acidity 6 g/lt

Net extract 18 g/lt

Sugar 10 gr/lt

Pressure 5 bar

