

Asolo Prosecco Superiore D.O.C.G. Millesimato Brut

Grape varieties:

Glera D.O.C.G. (prosecco) grapes from old and carefully selected vines of superior quality located in hills of Asolo.

Production area:

Vineyard "Ponte Scuro" located in Asolo.

Altitude:

About 180 m.a.s.l.

Type of soil:

Medium-textured soil, with a prevalence of clay.

Training system:

Cappuccina.

Plants per hectare:

3.300

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 in an autoclave with selected yeasts at 16°C for 90 days.

Refining:

30 days in bottles.

Characteristics:

Straw yellow color.

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

Fresh, harmonious and persistent flavor.

Best served with:

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

Serving temperature:

6-8°C

Technical details:

Alcohol 11,5 % vol.

Acidity 6 g/l

Sugar 10 g/l

Net extract 18 g/l

Pressure 5 bar

