

# Asolo Prosecco Superiore DOCG Millesimato Dry

**Grape varieties:**

Glera DOCG (prosecco) grapes from old and carefully selected vines of superior quality located in hills of Asolo.

**Production area:**

Vineyard "Asolo 14 Settembre 2009" located in Asolo.

**Altitude:**

About 180 m.a.s.l.

**Type of soil:**

Strong clayey soil.

**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, with soft greenish reflections.

Fruity aromas of apple, with an exotic component like passion fruit, accompanied by floral hints of acacia and hawthorn.

Intense flavor, good persistence, pleasant freshness and softness.

**Best served with:**

Excellent between meals, with fish marinades and dessert.

**Serving temperature:**

6-8°C

**Technical details:**

Alcohol 11,5 % vol.

Acidity 6 g/lit

Sugar 20 g/lit

Net extract 18 g/lit

Pressure 5 bar

