

Asolo Prosecco Superiore DOCG

Extra Brut *Celeber BIO*

Grape varieties:

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

Production area:

Sant'Anna vineyards located in the high Asolo Hills with ideal ventilation and strong temperature fluctuations.

Altitude:

About 250 m.a.s.l.

Type of soil:

Clay and calcareous.

Training system:

Cappuccina.

Plants per hectare:

3.000

Harvest period:

Last ten days of September.

Wine production method:

The grapes are selected, put into cases, then softly pressed. After decanting and then standing for 20 hours at low temperature, selected yeasts are added to the wine. Fermentation lasts for around 15 days at 17°C; afterwards the wine is kept in temperature controlled tanks until the start of sparkling process.

Sparkling process:

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

Refining:

30 days in bottles.

Characteristics:

Straw yellow colour with greenish reflections.
Fruity aroma with acacia flowers and black calycanthus notes.
Dry and sapid taste.

Best served with:

Pasta or rice with erbette, perfect as an aperitif.

Asolani cuisine: Risotto with erbette asolane.

Serving temperature:

6-8°C

Technical details:

Alcohol 11,5 % vol.

Acidity 5,8 g/l

Sugar 3 g/l

Net extract 18,4 g/l

Pressure 5 bar

