

Asolo Prosecco DOCG

Frizzante *Rocca d'Asolo*

GRAPE:

Glera DOCG 100%

PRODUCTION AREA:

Vineyard *Sant'Anna* located in Asolo.

ALTITUDE:

About 190 m.a.s.l.

TYPE OF SOIL:

Clay and limestone composition.

TRAINING SYSTEM:

Sylvoz.

PLANTS PER HECTARE:

3.300

HARVEST PERIOD:

Last ten days of September.

WINE PRODUCTION METHOD:

Grapes are selected and then 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 16°C for 90 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 11,5 % vol.

Acidity 6 g/lt

Sugar 10 g/lt

Net extract 19 g/lt

Pressure 2,5 bar

