

Asolo Prosecco DOCG

Frizzante *Rocca d'Asolo*

Grape varieties:

Glera DOCG 85%, Bianchetta 10% and Perera 5%.

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/l

Sugar 10 g/l

Net extract 19 g/l

Pressure 2,5 bar

