

DO CASE -ASOLO

PROSECCO SUPERIORE

DOCG - **EXTRA DRY** - MILLESIMATO

Ideal as aperitif. Suggested with shellfish and all the kinds of fishes, risotto with wild field herbs, fresh cheeses, sushi and ethnic cuisine.

Wine type	Asolo Prosecco Superiore DOCG Extra Dry
Production area	Veneto region - Montello and hilly area of Asolo
Soil	Marly
Grape variety	Glera
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	13.500 <u>kilos/ha</u>
Vinification	Soft pressing, without the skins
First fermentation	Static settling and temperature- controlled fermentation in steel tanks
Prise de mousse	30-40 days
Maturation	1-3 months
Sparkling winemaking method	Charmat Method
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Alcoholic volume	11%
Residual sugar	14 gr/lt
Pressure	5,20 atm
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Perlage	Fine and continuous
Mousse	Thick
Bouquet	Intense and fruity it reminds to the golden apple and William pear. It remind s scents of wisteria, iris, elder flower and acacia honey.
Taste	Fresh and in line with the hints. It reveals a perfect balance, fullness and elegance.
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Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C

Available sizes: 1,5 lt.



NUTRITIONAL INFORMATION