



ASOLO PROSECCO SUPERIORE DOCG BRUT

CONTROLLED DESIGNATION OF ORIGIN GUARANTEED

A light straw yellow sparkling wine, with fine and persistent perlage.
Savoury and fresh acidity in taste, with hints of pear, citrus and tropical fruit.

AGRONOMIC DATA

Grape variety	Glera
Area	Town of Monfumo, in province of Treviso
Altitude	200 m above sea level
Yields	135 q.li/ha
Vineyards characteristics	Sunny and aired hills
Training system	Double arched cane
Soil type	Marl-clay soil, deep substratum rich in minerals and organic substances
Harvest	By hand only selected bunches
Harvest period	3 rd and 4 th week of September

OENOLOGICAL CHARACTERISTICS

Vinification	White vinification, controlled temperature, pressurised anaerobic environment
Fermentation	In temperature-controlled stainless steel vats
Sparkling wine production process	Martinotti-Charmat method in stainless steel vats
Foaming	40 days

ORGANOLECTIC CHARACTERISTICS

Colour	Straw yellow with greenish reflections
Bouquet	Hints of apple, exotic fruit and citrus
Taste	Fresh and balanced, with citrus fruit note
Perlage	Fine and persistent
Alcohol content	11,5% vol
Residual sugar	8 g/l

SAMPLING

Storage	In a cool, dry, dark place at 15°C
Serving temperature	Ideal at 6-8°C
Optimal time to enjoy	Best enjoyed within 2 months since bottled
Paring	Perfect with rice dishes, fish, shellfish and raw seafood

