



## ASOLO PROSECCO SUPERIORE DOCG DRY MILLESIMATO

CONTROLLED DESIGNATION OF ORIGIN GUARANTEED

*"Our Prosecco Millesimato was born to offer you the highest quality through the careful selection of the ripest and most golden grapes."*

Sparkling pale yellow color with lively and persistent perlage. At the taste, it is harmonious fresh and elegantly soft; to the nose it is fine and elegant with hints of pear, citrus and tropical fruit. It is especially suited to roast raw fish dishes, perfect with desserts and in any occasion that requires a toast.

### AGRONOMIC DATA

<b>Grape variety</b>	100% Glera
<b>Area</b>	Comune of Monfumo, Treviso
<b>Altitude</b>	200 m above sea level
<b>Yields</b>	13,500 kg/ha
<b>Vineyards characteristics</b>	Sunny and aired hills
<b>Training system</b>	Double arched cane
<b>Soil type</b>	Marl-clay soil, deep substratum rich in minerals and organic substances
<b>Harvest type</b>	Grapes selection, by hands in small cases
<b>Harvest period</b>	3 <sup>rd</sup> and 4 <sup>th</sup> week of September

### OENOLOGICAL CHARACTERISTICS

<b>Pressing</b>	Soft whole grapes
<b>Fermentation</b>	In temperature-controlled stainless steel tanks
<b>Sparkling winemaking method</b>	Martinotti-Charmat in pressure tank
<b>Aging</b>	In steel tanks for at least 4 months
<b>Bottle fermentation</b>	40 days

### ORGANOLECTIC CHARACTERISTICS

<b>Colour</b>	Straw paw yellow
<b>Nose</b>	It's remember apple, yellow peach, exotic fruit and flower notes of acacia flowers
<b>Palate</b>	Harmonic, fresh and pleasant aromatic
<b>Perlage</b>	Creamy fizziness with fine, persisting bubbles
<b>Alcohol content</b>	11,5% vol
<b>Residual sugar</b>	23 gr/ltr

### SAMPLING

<b>Storing</b>	In a cool, dry, dark place at 15°C
<b>Serving temperature</b>	Ideal at 6-8°C
<b>Food pairing</b>	It goes well with appetizers, raw fish dishes and desserts
<b>Consumption period</b>	Best enjoyed within 2 months since bottled

