



## *Duse* Asolo Prosecco Superiore DOCG MILLESIMATO BRUT

*The sun is found in this glass tinged with green.  
A basket of white flowers, honeysuckle, green apple, lime, and ginger.  
A salty and mineral finish with an intriguing smoky note.  
An excellent sparkling wine for aperitifs and after meals.*

<i>Colour:</i>	Straw yellow with green highlights
<i>Perlage:</i>	Fine and persistent
<i>Sensory notes taste and aroma:</i>	Almost hypnotic perlage. A dive into a basket of white flowers, honeysuckle, green apple, lime, and ginger. Full, deep, and sumptuous. Saline and mineral finish with an intriguing smoky note
<i>Pairings:</i>	Excellent sparkling wine for aperitifs and between meals
<i>Alcohol content:</i>	11.5% VOL
<i>Residual sugar:</i>	7,3 gr/l
<i>Acidity:</i>	6,0 gr/l
<i>Pressure:</i>	5,3 bar
<i>Extract:</i>	< 24 gr/l
<i>Serving Temperature:</i>	4-6°C
<i>Grape variety:</i>	100% Glera
<i>Training System:</i>	Cappuccina with 8x1 planting layout
<i>Harvest Period:</i>	Second decade of September
<i>Vinification:</i>	White vinification in stainless steel
<i>Sparkling process:</i>	Italian method (Martinotti) with the second fermentation in stainless steel autoclaves through natural fermentation
<i>Production Area:</i>	Hills of Castelvucco and Asolo
<i>Bottle Sizes:</i>	0,75 - 1,5 LT
<i>1 Box of 6 bottles:</i>	L 292 mm / A 323 mm / P 194 mm

