

## *Duse* Asolo Prosecco Superiore DOCG MILLESIMATO DRY

*A refined and elegant sparkling wine.  
It sparkles in the glass with its fine and persistent perlage  
and captivates with enveloping and delicate aromas.  
Perfect balance between sweetness and freshness.*

<i>Colour:</i>	Straw yellow with green highlights
<i>Perlage:</i>	Fine and persistent
<i>Sensory notes taste and aroma:</i>	The lively perlage reveals delicate and authentic aromas, like a exquisite jelly of white and exotic fruits wrapped in white flower petals. Lime and a hint of nettle add a refreshing touch. On the palate, sweetness and freshness are perfectly balanced; a savory and mineral finish
<i>Abbinamenti:</i>	An excellent sparkling wine for between meals or as a dessert wine with biscuits and dried fruits
<i>Alcohol content:</i>	11,5% VOL
<i>Residual sugar:</i>	17,8 gr/l
<i>Acidity:</i>	5,43 gr/l
<i>Pressure:</i>	4,5 bar
<i>Extract:</i>	34,1 gr/l
<i>Serving Temperature:</i>	4-6°C
<i>Grape variety:</i>	100% Glera
<i>Training System:</i>	Cappuccina with 3x1 planting layout
<i>Harvest Period:</i>	Second/third 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 Castelcuoco 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

