



Asolo Prosecco Superiore DOCG EXTRA DRY

Fresh and instinctive, it captures with predominant fruity notes, especially green apple. Subtle and elegant hints of acacia flowers and jasmine are perceived in the enchantment of the perlage.

<i>Colour:</i>	Straw yellow with green highlights
<i>Perlage:</i>	Fine and persistent
<i>Sensory notes taste and aroma:</i>	The predominant notes are fruity, with green apple in the foreground, complemented by elegant and non-intrusive hints of acacia flowers and jasmine
<i>Pairings:</i>	Excellent sparkling wine for aperitifs and throughout the meal
<i>Alcohol content:</i>	11,5% VOL
<i>Residual sugar:</i>	12,08 gr/l
<i>Acidity:</i>	5,82 gr/l
<i>Pressure:</i>	4,5 bar
<i>Extract:</i>	29,9 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 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

