



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.*

Colour: Straw yellow with green highlights

Perlage: Fine and persistent

*Sensory notes
taste and aroma:* 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

Abbinamenti: An excellent sparkling wine for between meals or as a dessert wine with biscuits and dried fruits

Alcohol content: 11,5% VOL

Residual sugar: 17,8 gr/1

Acidity: 5,43 gr/1

Pressure: 4,5 bar

Extract: 34,1 gr/1

Serving Temperature: 4-6°C

Grape variety: 100% Glera

Training System: Cappuccina with 3x1 planting layout

Harvest Period: Mid September

Vinification: White vinification in stainless steel

Sparkling process: Italian method (Martinotti) with the second fermentation in stainless steel autoclaves through natural fermentation

Production Area: Hills of Castelcucco and Asolo

Bottle Sizes: 0,75 - 1,5 LT

1 Box of 6 bottles: L 292 mm / A 323 mm / P 194 mm

