



## *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>	12% 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>	Mid 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

