



Asoło Prosecco Superiore D.O.C.G. Extra Dry



Production area:

This Prosecco with controlled and guaranteed designation of origin is made with the best Glera grapes coming from vineyards located in the Veneto region in the hilly area of Montello and the Asoło hills, in the municipality of Nervesa della Battaglia and more specifically in the vineyards of the “Aria Valentina”, “Abbazia” and “Siena” estates, located on the Montello slopes.

Soil characteristics: Red clayey soil.

Vineyard:

The Sylvoz and Guyot training systems are used, with anywhere between 3500 to 4500 vines per hectare according to the estate.

Winemaking technology:

Fermentation off skins. Primary fermentation takes place with selected yeasts at a controlled temperature. Secondary fermentation is at a low temperature in pressure tanks.

Chemical characteristics:

Effective alcoholic strength: % vol. 11.50 ± 0.50

Sugar content: g/l 15.00 ± 2.0

Total acidity: g/l 5.80 ± 0.50

Physical characteristics: Pressure in Bar at 20°C: 5.0 ± 1.0

Sensory features:

Foam: appropriately evanescent, with fine and lingering perlage. Colour: pale straw yellow with greenish glints. Bouquet: intense, fruity, with notes of Golden apple and lemon; prevailing floral notes of wisteria and acacia.

Flavour: fresh, well structured, pleasantly harmonious on the palate with well-balanced sweetness.

Nutritional information:

1 g alcohol: 7 kcal.

1 l dry wine at 10°: 600kcal.

1 g sugar: 4 kcal.

Food pairings: excellent both as an aperitif and throughout the meal; always suitable for important occasions.

Serving temperature: 6 - 8 ° C.

Storage: in a cool place, away from light and heat sources.

Type of packaging and arrangement for marketing: 0.75 l glass bottles packed in cardboard boxes containing 6 bottles.

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