



Asolo Prosecco Superiore D.O.C.G. Extra Brut



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 Asolo hills, in the municipality of Nervesa della Battaglia and more specifically in the vineyards of the "Aria Valentina", 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 ± 0.80

Sugar content: g/l 3.50 ± 1.0

Total acidity: g/l 5.60 ± 0.50

Sensory features:

Foam: creamy and compact.

Color: pale straw yellow with green hue.

Nose: clean, with typical intense notes and elegant fruity hints. First the scent of pear and green apple, followed by underripe white peach and wild spring flowers.

Mouth: a crisp mouthfeel at first, savory and fresh with notes of white and yellow pulp fruits, especially peach and pear, good lasting finish of apple and pear skin and pulp.

Informazioni sul valore nutrizionale:

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; excellent with raw fish and seafood in general, fresh and creamy cheese or spicy food.

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.

