



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

Located on a wide expanse of the Piave alluvial plain, the Sienna estate represents the heart of the winery by housing the underground cellar.

Our Asolo Prosecco Superiore Brut is distinguished by a pleasant minerality that can be tasted from the very first sip.



Glera



Estate: Sienna and Abazia



Soil: Red-colored clay and rich in iron

Training system: Double inverted

Density: about 4,000 plants per hectare



The grapes are harvested by hand, destemmed, and then gently pressed.

Primary fermentation takes place at a controlled temperature of 14°C using selected yeasts. Maturation sur lies for 4 months before the second fermentation.



The second fermentation takes place at a controlled temperature in tanks using selected yeasts for a period of about 2 months.



Actual alcohol: % vol. 11,00 ± 0,50



Total acidity: g/l 6,00 ± 0,50



Sugars: g/l 6,00 ± 1,0



Overpressure: 5,5 bar



The mousse is appropriately evanescent, with fine and persistent perlage. The color is pale straw yellow with greenish highlights.

The nose is intense and fruity, with notes of unripe apple and lemon; the dominant note is that of wisteria blossom and acacia.

It presents a good acid note, with a fresh taste and good structure.

It is pleasant and harmonious on the palate.



Excellent both as an aperitif and throughout a meal; always up to the most important occasions.

Serving temp: 6 - 8 ° C.

Giusti Wine

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