



Asolo Prosecco Superiore D.O.C.G.

Extra dry

The grapes selected for this Prosecco belong to vineyards facing north, with cooler temperatures and significant temperature swings, right next to the Piave river. This results in a more fragrant and mineral quality of grapes.



Glera



Estate: Amelia, Ava and Maria Vittoria



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 14,00 ± 1,0



Overpressure: 5,5 bar



The mousse is creamy and compact, the color is bright straw yellow with brilliant greenish reflections.

The nose expresses cleanliness and typicality with notes of pleasant intensity and excellent fruitiness. Initially there is a hint of pear and green apple flesh; then there are perceptions of still crisp white peach and small spring flowers.

The attack in the mouth crisp, savory and fresh on a base of white and yellow fruit where not fully ripe peach and pear emerge; peel and flesh of apple and pear.



Excellent both as an aperitif and throughout the meal; excellent with fish crudité's, fried shellfish and molluscs, Venetian cicchetti, spaghetti allo scoglio, creamy and fresh goat or cow cheeses.

Serving temperature: 6 - 8°C

Giusti Wine

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