



# ASOLO PROSECCO SUPERIORE DOCG BRUT MILLESIMATO



**Typology:** Martinotti Method (secondary fermentation in autoclave).

**Vineyards:** Monfumo and Castelcucco, average age 40 years.

**Altitude:** between 200 and 300 meters above sea level.

**Grapes:** Glera 90%, Verdiso, Bianchetta and Perera 10%.

**Vinification:** the grapes are selected and harvested by hand, pressed in a conditioned environment and subsequent fermentation of the must in steel.

**Sparkling process:** slow refermentation in autoclave for 40 days and subsequent bottling.

**Dosage:** Non-dosé.

**Visual sensation:** crystal clear, splendid straw colour with green reflections, small and persistent bubbles rise from the glass.

**Olfactory sensation:** intense aromas of green apple, Abate pear and sweet acacia. Mediterranean puffs emerge from the soil composed of ancient marine clays.

**Gustatory sensation:** extremely elegant and balanced.

Vertical, persistent, and corresponding to the aftertaste.

In the glass it indulges with floral, spicy and fruity notes.

**Impressions:** we have condensed the expression of the vineyards of origin, the seasonal variability and our expertise to obtain this Asolo Docg Superiore with no residual sugar (Brut Nature). Savouriness is the preponderant component that follows the mineral freshness and the fruitiness typical of Asolo Docg Superiore from the high hills. The extreme attention paid to the entire production process has allowed us to keep the quantity of sulphites below the limits imposed by the organic wine production regulations.

**Try it with:** creamy leek soup and Radicchio Rosso di Treviso IGP with tempura prawns and salted hazelnuts.

**Service temperature:** 8 ° C.

BOTTIGLIA	TAPPO	GABBIETTA	CAPSULA
VETRO GL71	SUGHERO FOR 51	ACCIAIO FF40	ALLUMINIO ALL 41
VERIFICA LE DISPOSIZIONI DEL TUO COMUNE			