



## ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY



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

**Vineyards:** Castelcucco and Borso del Grappa average age 10 years.

**Altitude:** between 250 and 400 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 with subsequent fermentation of the must in steel.

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

**Dosage:** 15 gr / lt (Extra Dry).

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

**Olfactory sensation:** the intense fruit structure is articulated in delicate notes of apple, pear and white flowers.

A slight minerality is the background to a beautiful softness.

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

The taste is delicate and enveloping, accompanied by fruity highlights. In the glass it indulges in sweet floral and mineral notes.

**Impressions:** the expression of the two vineyards, vinified separately, makes this Asolo Docg Superiore a unique Prosecco, with residual sugar at 15 gr/lt. A fruity softness is the main element that follows the mineral freshness and fruitiness typical of Asolo Docg Superiore from the high hills. The extreme attention to the entire production process has allowed us to keep a quantity of sulphites lower than the limits imposed by the organic wine production regulations.

**Try it with:** Battered pumpkin flowers, tortelli with cheese fondue and local truffle from Asolo hills.

**Serving temperature:** 8 ° C.

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