

ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY CUVÉE



Typology: Martinotti Method (secondary fermentation in autoclave).

Vineyards: high hills of Asolo.

Altitude: between 200 from 250 meters above sea level.

Grapes: Glera 100%.

Vinification: le uve vengono selezionate e raccolte a mano, pressate in ambiente condizionato e successiva fermentazione del mosto in acciaio.

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

Dosage: 16 gr / lt (Extra Dry).

Visual sensation: splendid straw yellow with green reflections, small and persistent bubbles rise from the glass.

Olfactory sensation: subtle and multifaceted aromatic profile articulated in delicate fruity notes. A slight minerality is the background to a beautiful softness.

Gustatory sensation: pleasant balance. The taste is delicate and enveloping, accompanied by fruity notes. In the glass it indulges with sweet floral and mineral notes.

Impressions: the variability of the vineyards of origin make it a markedly lively and cheerful Asolo Docg Superiore.

A fruity softness is the main element that follows the mineral freshness and fruitiness typical of Asolo Docg Superiore from high hills.

Try it with: canapés with Alpine creamy butter from Monte Grappa.

Serving temperature: 8 ° C.

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