CIROTTO

ASOLO 1949

EOCENE

Typology: traditional method with secondary fermentation in the bottle, not disgorged.

Vineyards: Monfumo.

Altitude: 250/300 mt upon sea level.

Grapes: Glera 100%.

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

Dosage: non-dosé.

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

Olfactory sensation: intense aromas of green apple and pears blend with pronounced mineral and iodine tones. The natural roundness is provided by the presence of the second fermentation yeasts that naturally settle at the bottom of the bottle.

Gustatory sensation: extremely elegant and balanced. The sip is delicate and enveloping, which stands out in its balance, accompanied by fruity nuances. In the glass it indulges with sweet and mineral floral notes.

Impressions: a wine that is alive and evolving over time thanks to the yeasts inside the bottle. Apparently an easy drinking, this wine will satisfy your palate when young and will offer with time more complex notes, showing its true character made of sapidity and mineral evolution with sweet notes of honey, citrus and dried flowers. Simply complex.

Try it with: fried lagoon fine fishes.

Serving temperature: 8 - 10 ° C.

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