

PROSECCO DOCG ASOLO EXTRA DRY

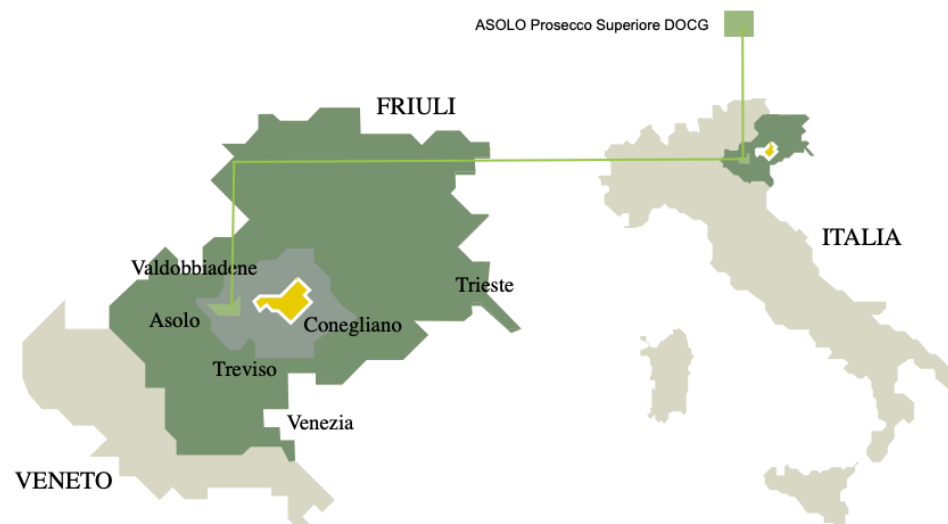
Grape variety:

Glera

Terroir and climate:

Asolo Prosecco was born on the hills of Asolo, an enchanted place, rich in art and history.

The Asolo Prosecco area is all in the province of Treviso, at the foot of Monte Grappa, on the high hills west of the Piave, close to the Dolomites and Montello. Here Glera is grown together with other historic local varieties. Asolo Prosecco obtained DOCG status in June 2009.



Harvest date:
September

Technical data:
Alcohol content: 11%
Residual sugar: 16 g/l
Total acidity: 5,5%
Pressure: 5 atm

Packing details:

Bottle content: 75 cl (750 ml)
Bottles per case: 6 EU (12 USA)
Cases EU pallet: 80
Cases US pallet: 60

Winemaking:

The grapes are de-stemmed and soft pressed. The juice is then placed into temperature-controlled stainless steel tanks for 1st fermentation at low temperature for 10/15 days to preserve the fresh fruity flavors. Secondary fermentation is achieved through the Charmat method using a pressurised stainless-steel tanks along with selected yeasts to stimulate the production of natural bubbles in the wine. Finally the wine is bottled.

Tasting notes:

Soft, balanced, it has a delicate body and a marked freshness, it has aromas of lemon and cedar, ripe apple and white flowers. Pleasant final flavor that gives a pleasant body to the wine. Persistent and fruity aftertaste.

Food pairing: Excellent with seafood, appetisers and light meals but it is also delicious on its own as an aperitif.

Serving temperature: 6 - 8 Celsius (42 - 46 Fahrenheit)