



A12 - EXTRA DRY

ASOLO PROSECCO SUPERIORE D.O.C.G.

Aromatic on the nose, fine on the palate

Production area: historically present in the area now identified by the Asolo Prosecco Superiore D.O.C.G. denomination, Glera here enjoys soils of different formation: from those originating from arenaceous rock, clayey and deep, to those originating from fluvial-glacial action, lighter and with considerable contributions of skeleton

Grape: Glera

Altitude: between 100 and 150 m a.s.l.

Exposition: mainly south

Training system: Sylvoz and double-arched cane

Yield: 135 q/ha max

Harvesting Period: begin of September

Vinification: grapes are quickly brought to the winery, softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. Sparkling takes place in steel autoclaves at a temperature of 18° by selected yeasts for at least 30 days

Alcohol Content: 11.5% vol

Sugar content: 12 gr/l

Total acidity: 5.5 - 6 gr/l

Colour: bright straw yellow

Perlage: fine, elegant, persistent

Bouquet: intense bouquet, with elegant notes of white flowers such as wisteria and acacia, and yellow fruits such as golden apple

Flavour: fresh and lively flavour with good structure. The taste is well balanced between softness, acidity and flavour

Pairings: excellent as an aperitif, to be tasted with fresh appetisers or in combination with first courses with vegetables or fish

Service: serve at 6°- 8°C in a tulip glass

Storage: store in a dark, dry place

Formats: 0,75L