

ASOLO PROSECCO SUPERIORE DOCG DRY MILLESIMATO



Packing details:

Bottle content: 75cl
 Bottles per case: 6
 Case type: cardboard, printed, w/dividers
 Cases on a Euro pallet: 80 (standard) - 96 (large)
 Gross weight kg: 730 (standard) - 870 (large)

Grape variety:

Glera 85%, blend of local varieties (Bianchetta, Perera, Boschera) 15%.

Terroir and climate:

Asolo Prosecco DOCG superiore is a small subregion located within the larger DOC area, centred around the charming village of Asolo and the foothills known as "Colli Asolani". Planted on the slope of the hills at about 150-200m above sea level, our family-owned DOCG vineyards have good sun exposure and enjoy mild temperatures. The soil composition is rich with large percentages of clay, resulting in a full bodied, very elegant sparkling wine with distinctive tiny and velvety bubbles.

Yield:

13,5 tons/ha.

Harvest date:

Second half of September.

Technical data:

Alcohol content: **11%**
 Residual sugar: **20 g/L.**
 Total acidity: **5,7‰**
 Dry extract: **18‰**
 Pressure: **4,5 bar**

Winemaking:

The grapes are destemmed and soft pressed, suspended solids are separated from grape juice using flotation. The juice is then racked into temperature-controlled stainless steel tanks for fermentation. Low temperature during this 10-15 days-long process is key to preserving the fresh fruit flavors that are typical from the Glera variety. Secondary fermentation (the phase during which the still, base wine is transformed into a sparkling wine) is achieved through the Martinotti-Charmat method: we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. After achieving DOCG certification, our Asolo Prosecco is finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

DOCG Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOCG standards and regulation. Once the samples receive approval, the DOCG neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

Tasting notes:

Light golden yellow in color with lively, velvety bubbles. Rich and complex on the nose, it offers intense ripe fruit flavours and floral notes of broom, wysteria and rose. A touch of tropical fruit joins ripe apple and pear flavours in a full-bodied and creamy palate, well balanced by crisp acidity. Very elegant finish.

Food pairing:

An off dry Prosecco with outstanding finesse and elegance. It is best matched with pastries and biscuits but also makes for an unexpected, tasty contrast with Parmesan and other intense, full-flavoured cheeses.

Serving temperature:

6 - 8 °C

