



## Asoło Prosecco Superiore DOCG Extra Dry

### AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	200 meters
GRAPE VARIETIES	Glera
YIELD PER HECTARE	115 quintals
TRAINING SYSTEM	Double Upside Down
SOIL	Clay soil, deep substrate rich in minerals and organic matter
HARVEST	Manual with selection of the bunches

### ENOLOGICAL CHARACTERISTICS

VINIFICATION	In white, at controlled temperature with soft pressing
FERMENTATION	In stainless steel tanks at a controlled temperature of 5 bar
SPUMANTIZATION	Long Charmat method

### ORGANOLEPTIC CHARACTERISTICS

COLOR	Brilliant straw yellow
PERFUME	Unmistakable aroma of apple and pear, hints of honey and flowers of acacia
TASTE	Soft, fresh and fruity, slightly aromatic
PERLAGE	Fine-grained and persistent
GRADATION	11% vol
SUGAR RESIDUE	12 g/l

### DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve chilled at 6-8° C
MATCHING	Excellent as an aperitif, it can accompany appetizers and desserts.

