

ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY



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 100%

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: **14 g/L.**
Total acidity: **5,5‰**
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 straw-yellow with greenish hues. Forward, attractive and fragrant nose with medium intensity golden apple, pear, white peach aromas and white blossoms. Sweet fruit and vibrant acidity balance gracefully on the palate. Round, gentle finish with lingering notes of fresh fruit.

Food pairing:

A fresh, grapey prosecco with real class that is ideal for any celebration and pairs beautifully with Canapés, Sushi and Seafood.

Serving temperature:

6 - 8 °C

