

ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT S.Q.N.P.I.

Grape variety:

Glera 100%

Terroir and climate:

The grapes for our Asolo Prosecco DOCG superiore extra brut are carefully selected and hand-harvested from SQNPI-certified hillside vineyards, planted on the slope of the "Colli Asolani" hills. The unique terroir of the area originates a full-bodied, elegant sparkling wine rich in aromatics.

SQNPI, a certification scheme that focuses on natural resources protection and reducing waste, guarantees our commitment to sustainable winegrowing.

Yield:

13,5 tons/ha.

Harvest date:

Second half of September.

Technical data:

Alcohol content: **11,5%**
Residual sugar: **<1 g/L.**
Total acidity: **5,3‰**
Dry extract: **18‰**
Pressure: **4,5 bar**

Winemaking:

The mashed grapes undergo cold settling for 72 hours at a 5° C. This specific technique, known as *macération sur bourbes*, increases the extraction of aroma compounds, thus enhancing the varietal character of the wine. This phase is followed by primary fermentation in stainless steel tanks with selected, cultured yeasts. Secondary fermentation happens through a long Martinotti-Charmat method: the still wine is filtered and then conveyed to pressurized stainless steel tanks along with cultured yeasts and sugar. Here, carbonation occurs naturally as a result of the action of yeasts and sugar. Once fermentation is complete, the wine stays in the autoclave for 120 more days with screw-agitators regularly stirring sediments back into the wine to extract texture and complexity from the lees. After cold stabilization and filtration, the wine is ready to be tested for DOCG approval and bottled.

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:

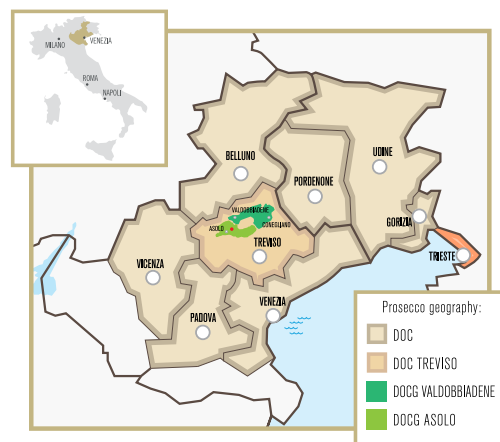
Clear, pale lemon-green with a pillar of very fine bubbles. Radiant, decidedly mineral nose revealing savoury herbal notes of fresh sage and floral nuances of wisteria and lily of the valley. The residual sugar close to zero results in a crisp, dry wine with striking minerality and a sharp, savory presence that leads to a persistent aftertaste.

Food pairing:

This extra brut Prosecco has vibrant acidity that makes it a perfect match for delicate flavors like raw seafood and oysters.

Serving temperature:

6 - 8 °C



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)

ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT | Magnum



Uvaggio:

Glera 100%

Profilo organolettico:

Colore brillante, giallo paglierino scarico, con perlage fine e compatto. Fragrante al naso, dove spiccano profumi di mela verde, pera acerba e litchi uniti a piacevoli note di lime, gelsomino e salvia. Al palato si rivela fresco ed armonico e presenta una notevole persistenza grazie al basso residuo zuccherino ed alla spiccata salinità.

Abbinamento:

Grazie al basso residuo zuccherino è ottimo come aperitivo ma anche in accompagnamento a piatti delicati a base di pesce crudo, frutti di mare e crostacei.

Formato e imballo:

Bottiglia da 1,5 L. con astuccio regalo

Grape variety:

Glera 100%

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Food pairing:

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Packing details:

1,5 L. Bottle with gift-box

Dati analitici

Grado alcolico	11,5%
Residuo zuccherino	<1 g/L.
Acidità totale	5,3‰
Estratto secco totale	18‰
Pressione	4,5 bar

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