EXTRA BRUT 2017
ASOLO PROSECCO SUPERIORE DOCG

denomination
method
wine grape
area of production
altitude (m)
soil type
training system
vines per hectare
yield per hectare
harvest

ASOLO Prosecco Superiore DOCG
Charmat (largo)
100% Glera
Colli Asolani
200 asl
clayey of morenic origin
double guyot
3000 v/ha
135 q/ha
By hand; second half of September

pressing process
After soft pressing the grapes are subjected to the classic white vinification with primary fermentation of the must in stainless steel tanks at controlled temperature. The second fermentation has a duration of at least 2 months, until the pressure of 5 bar is reached; bottling is isobaric with low doses of SO2.

analytical datas
alc. 11,5%, residual sugar 3 g/L

tasting notes
Straw yellow in color, it is characterized by a fine, persistent erlage. On the nose, it shows delicate notes of white flowers like acacia. The taste is frank, dry and well flavoured with hints of golden apple. Remarkable mineral finish.

pairings
This wine is perfect as an aperitif meanwhile, the low sugar content makes it a perfect pair with sushi, raw fish, crustaceans, tartare, or pasta with shellfish or light fried. Try it with mozzarella or fresh cheeses.

serving suggestions
6 - 8°C
Better to keep the wine in a dark chilled room

wine storage
0,75 -