



A3 - EXTRA BRUT

ASOLO PROSECCO SUPERIORE D.O.C.G.

The authentic soul of the Asolo hills

Production area: historically present in the area now identified by the Asolo Prosecco Superiore D.O.C.G. denomination, Glera here enjoys soils of different formation: from those originating from arenaceous rock, clayey and deep, to those originating from fluvial-glacial action, lighter and with considerable contributions of skeleton

Grape: Glera

Altitude: between 100 and 150 m a.s.l.

Exposition: mainly south

Training system: Sylvoz and double-arched cane

Yield: 135 q/ha max

Harvesting Period: begin of September

Vinification: grapes are quickly brought to the winery, softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. Sparkling takes place in steel autoclaves at a temperature of 18° by selected yeasts for at least 30 days

Alcohol Content: 11.5% vol

Sugar content: 2.5 - 3 gr/l

Total acidity: 5.5 - 6 gr/l

Colour: bright straw yellow

Perlage: fine

Bouquet: delicate notes of white flowers such as acacia and white fruits, light lemon peel in the finish

Flavour: medium structure, it is characterised by an interesting balance of savouriness, freshness and a particularly dry finish

Pairings: an ideal aperitif to capture the distinctive features of Asolo's terroir. It goes well with fish dishes such as a typical summer grilled fish or a mixed fried fish

Service: serve at 6° - 8°C in a tulip glass

Storage: store in a dark, dry place

Formats: 0,75L

Awards:



90 points - James Suckling



3,5/4 rosoni - Guida Vinetia 2024, AIS Veneto



4 stelle - Guida ViniBuoni d'Italia 2024