

# Villa Giustiniani

## Asolo Prosecco Superiore D.O.C.G.



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*Villa Giustiniani-Recanati is situated in Spresiano, in an area at the center of the Treviso plain. Here the plain is crossed by the Piave River, which widens to run through the open, fertile countryside after passing Nervesa della Battaglia. Once belonging to the Dauphin, Villa Giustiniani-Recanati was erected toward the end of the XVI century and reflects the era with its simple, elegant lines.*

*Farming activity in the territory covers an area of 260 hectares. The cultivation is excellent, with innovative planting that includes arable land, walnut trees, and vineyards. At Giavera del Montello and Nervesa della Battaglia the vineyards occupy 21 hectares in total, 15 of which are dedicated to the Glera vines, a grape used to produce the sparkling Asolo Prosecco Superiore D.O.C.G.*

## Dry millesimato

### Asolo Prosecco Superiore D.O.C.G.

*100% Glera grapes. The sparkling wine is pale straw yellow in color with brilliant reflections, fine bubbles with persistent perlage and generous, velvety foam. On the nose there is a hint of fresh citrus, white flowers, ripe apple and pear. The taste is so yet vibrant with well-balanced freshness. It is an excellent accompaniment to light, dry pastries.*

Appellation:	Glera
Exposure:	Nord-est
Soil:	Clayey, medium consistency
Growing System:	Double-arched cane
Harvest Period:	Grapes harvested by hand at the end of September in our company Beato Gerardo and sparkling wine in Valdobbiadene following the Charmat method.
Residual Sugar:	25 g/l
Dry Extract:	15/16 g/l
Foaming:	45 days
Fining:	1-3 months
Fermentation method:	Charmat
Planting Density:	135 ql/ha
Available sizes:	0,75 litri

