



Dry Millesimato

Asolo Prosecco Superiore D.O.C.G.

Appellation: Asolo Prosecco Sup. D.O.C.G.

Grape Varieties: Glera

Alcohol content: 11.5 % by volume

Exposure: Northeast

Soil type: Clay

Vine training system: Double Guyot

Residual sugar: 25 g/l

Dry extract: 15/16 g/l

Production method: Charmat

Bottles produced: 13.000 Bottles

Bottle sizes: 0,75 liters

Pale straw yellow in colour with bright reflections, it reveals a fine perlage with a generous and velvety foam. Notes of fresh citrus, white flowers, ripe apple and pear. Taste characterised by a soft and balanced acid note. It goes well paired with small cookies.

