



Extra Dry

Asolo Prosecco Superiore D.O.C.G.

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| 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: | 17 g/l |
| Dry extract: | 15/16 g/l |
| Production method: | Charmat |
| Bottles produced: | 60.000 Bottles |
| Bottle sizes: | 0,75 liters and magnum |

The wine is rich in fruity and floral aromas, notes of hawthorn and acacia stand out. Elegant and strong flavour with well-balanced sweet sensations enhanced by a marked freshness. Taste characterised by a delicate aromatic note typical of the grape variety. Excellent as an aperitif, it goes well with dry cured ham and white meats.

