

## Spumante Docg Asolo Prosecco Superiore Extra Dry

Colour	Straw with greenish highlights.
Foam	Delicate, fine and persistent.
Nose	Elegantly intense fruity and floral with good hints of ripe apple and sensations of dog rose and jasmine. Together with these scents, immediate complex sensations of spices, acacia blossoms and wild flowers.
Flavour	Flavourful, textured, soft and well-balanced; the balance of sweetness and freshness is very pleasing and make this sparkling wine inviting and delightful.
Back taste	The sensations of fruit return, together with hints of bread and honey.
Serve	Throughout a meal

### Analysis

Alcohol	11,5 % Vol.
Sugar	g/l 17
Extracts	g/l 17
Total acidity	g/l 5.8

**Technical remarks** The over 40-year-old vineyard is located on a very beautiful evocative hillside near Asolo. The soil is medium mix tending to clay with a good supply of micro-elements that aid perfect ripeness for the grapes. Excellent exposure and good ventilation enhance and complete the agronomic qualities of an ideal terrain for grape growing. Our grapes are picked by hand when they are properly ripe to ensure the freshness, flavour and aromas typical of sparkling wine. Observance of traditions, care taken in the vineyard and the use of modern wine-making methods for vinification and second fermentation guarantee the excellent quality of this Asolo Prosecco DOCG sparkling wine.

