



CANTINA PRODUTTORI  
VALDOBBIADENE

Asolo  
Prosecco Superiore DOCG

Extra Dry Millesimato

**Soil and area:**

It comes from vineyards located on the hills asolane, south of the Grappa and Tomba mountains. The vines enjoy excellent ventilation and significant temperature variations. Grapes are harvested by hand, and they are subjected to careful selection. The average elevation of the vineyards is above 200 metres. The soil has a medium texture with a significant prevalence of clay, and is slightly alkaline.

**Grape variety:**

85% Glera, 15% blend of other grapes

**Harvest:**

Second half of September

**Winemaking:**

Fermentation takes place at a controlled temperature of 16-18°C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

**Tasting:**

Pale straw-yellow in the glass. The scent is fruity and soft, with marked notes of ripe apple and white flowers. On the palate it is enveloping, savoury in flavour, with notes ranging from apple to tropical nuances such as pineapple and citrus.

**Pairings:**

Appetizers, first courses, dried fruit and nuts, sweets

**Residual sugars:**

Extra Dry ( 14 g/l )

**Alcohol:**

11.5%

**Serving Temperature:**

6-8°C

**BOTTIGLIA:** 750 ml.

**EUR-PALLET:** 95 CASES x 6 BOTTLES

