



CANTINA PRODUTTORI VALDOBBIADENE

Asolo Prosecco Superiore D.O.C.G. Biologico Vegan Extra Dry

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:

100% Glera

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:

Bold straw-yellow in colour. On the nose, almond, dried apricot and acacia flowers stand out pleasantly. On the palate it is velvety and vibrant, releasing hints consistent with the sensations offered by the nose. A never-excessive acidity gives it a pleasant mouthfeel.

Pairings:

Savory pies, cold cuts and salami

Residual sugars:

Extra Dry (14 g/l)

Alcohol:

11.5%

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 95 CASES x 6 BOTTLES

