



MONTELLIANA



ASOLO PROSECCO
SUPERIORE D.O.C.G. EXTRA BRUT
● 750 ml

Naturally fermented sparkling wine
using the Charmat method.
It captures all the aroma of **Asolo
Prosecco D.O.C.G.**

• **PRODUCTION AREA**

Vine Variety : 85% Glera | 15% Pinot/Chardonnay

Production Zone: Asolo and Montello Hills

Training System: Cappuccina / Sylvoz

• **TECHNOLOGY**

Harvest Period: End of August, September

Vinification: white wine made using soft pressing, flotation, and temperature-controlled fermentation for at least 4 months in steel tanks.

Refermentation: 50 - 60 Days

Bottle Aging: 2 - 3 Month

• **CHEMICAL CHARACTERISTICS**

Alcohol Content: 11% vol

Residual Sugar: 5 g/l

• **ORGANOLEPTIC CHARACTERISTICS**

Appearance: elegant, fine and persistent

Color: straw yellow with delicate greenish hues

Palate: elegance, linearity and a lively acidity

Nose: Fruity with prominent floral notes of acacia, elderflower, and hawthorn.

• **SERVICE**

Store in a cool place with constant humidity and away from light.

6 - 8 °C just opened

