



MONTELLIANA



ASOLO PROSECCO
DOCG FRIZZANTE TAPPO FUNGO
•750 ml

Naturally fermented sparkling wine,
made from grapes harvested exclusively in
the vineyards of the Asolo **DOCG** area

• PRODUCTION AREA

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

Production Zone: Asolani Hills

Training System: Cappuccina / Sylvoz

• TECHNOLOGY

Harvest Period: the end of August / September

Vinification: White vinification with soft pressing,
flotation, and temperature-controlled fermentation,
followed by at least 2 months in stainless steel tanks

Refermentation: 25 days

Bottle Aging: 1 month

• CHEMICAL CHARACTERISTICS

Alcohol Content: 10,5% vol

Residual Sugar: 12 g/l

• ORGANOLEPTIC CHARACTERISTICS

Appearance: Fine and persistent

Color: Straw yellow with green highlights

Palate: Fresh, aromatic and balanced

Nose: Fruity, featuring apple notes with hints of white
flowers

• SERVICE

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

6 - 8 °C just opened

