



GENESIS

Denomination:	Asolo Prosecco Superiore DOCG
Type:	Spumante Extra Brut
Grapes:	Glera
First year of production:	2016
Area:	Asolo hills, Veneto

THE VINEYARD

Soil type:	Clay and calcareous
Altmetry and exposure:	230 m a.s.l., south exposure
Vineyards age:	6 years
Plantation system:	Double-arched cane
Harvest:	Hand picking

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Alcohol by Vol:	11.5 %
Sugar:	< 4 g/l

THE TASTING

Colour:	Pale straw yellow with green reflections
Olfaction:	Pleasant and typically fruity
Texture:	Persistent bubbles, mineral and dry

THE SERVICE

Service temperature:	8 - 10 °C / 46,4 - 50 °F
Food pairing:	Perfect with all courses thanks to its dry taste, but it can be also served as aperitif. It goes perfectly with shellfish main courses and grilled fish
Best consumed within:	12 - 18 months

