SACCHETTO

PROSECCO DOCG ASOLO BRUT



With a strong fruity flavour but at the same time delicate and light. Produced with 100% glera grapes from the estate vineyards in the DOCG area of the Asolo hills, this modern sparkling wine is a perfect aperitif but also enhances with fish dishes and medium-aged cheeses. To be served fresh at 6-8°c.

Classificazione:	Asolo Prosecco DOCG Spumante Brut
Zona d'origine:	Colli Asolani
Vitigni:	Glera
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	14/18 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale straw yellow.
Profumo:	Elegant bouquet with a well-balanced fruity and flower aroma.
Sapore:	Really fresh and round, persistent with citrus notes.
Gradazione alcolica:	11,5% Vol
Acidità totale:	5,6 – 5,8 g/l
Residuo Zuccherino:	8 - 10 g/l
Temperatura di servizio:	6 - 8°C
Abbinamenti consigliati:	Excellent as an aperitif and perfect served with Fish-based hors d'oeuvres.
Riconoscimenti:	**2025 - Mundus Vini Spring Tasting - Silver Medal** **2024 -Decanter - Bronze Medal** **2023 - Decanter - Bronze Medal** **2022 - Decanter - Bronze Medal** **2022 - I.W.S.C. - Silver Medal**