



PROSECCO D.O.C.G. BRUT ASOLO
SUPERIORE MILLESIMATO V.S.
FILI

This renowned Prosecco Superiore Docg comes from the extraordinary Veneto area of the Asolo Hills. It's a balanced mix between history and tradition, whose grapes are grown following the organic production standard.

Classification:	Prosecco D.O.C.G. Asolo Superiore Brut Vino Spumante
Area of origin:	Colli Asolani
Grapes:	Glera
Wine-making:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottles
Preservation:	14/18 months depending on the temperature and lighting of the place where it is stored.
Colour:	Pale straw yellow.
Aroma:	Elegant bouquet with a well-balanced fruity and flower aroma.
Flavour:	Really fresh and round, persistent with citrus notes.
Alcohol content:	12% Vol.
Total acidity:	5,8 - 6,0 g/l
Residual sugar:	8 - 12 g/l
Serving temperature:	6-8° C.
Gastronomic match:	Excellent as an aperitif and perfect served with Fish-based hors d'oeuvres.
Awards:	Bronze - I.W.C. 2018 Commended - Decanter 2016

