Venetian Hills
CASA VINICOLA

Asolo Prosecco Superiore DOCG Brut

Bright straw yellow with greenish reflections, small perlage with a lasting foam.
Fresh and fruity with balanced complexity that extends into a smooth fruity aftertaste.
Enjoy while relaxing or as a great accompaniment to important occasions.
Ideal with cold meats, cheeses, smoked salmon.
Tartare and grilled fish are particularly well suited to this sparkling wine.

Available in cases of 6 bottles and Magnums

INFORMATION SHEET

COLOR:
Bright straw yellow with greenish reflections

GRAPE:
85% Glera, 15% Bianchetta, Perera

PRODUCTION AREA:
Hills of Asolo DOCG about 700 ft. above sea level, southern exposure, well ventilated

SOIL:
Iron oxide of the Mindel period layered with clay loam and a characteristic reddish color

HARVEST:
Beginning-middle of September

SPARKLING PROCESS AND REFINEMENT:
Charmat/Martinotti method and refined in the bottle for at least 120 days before consumption

TOTAL ACIDITY:
6%

ALCOHOL:
11% vol.

SUGARS:
10 g/l

SERVING TEMPERATURE:
43-46 °F

STORAGE:
Store in a cool place at a temperature lower than 59°F and in a vertical position

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www.venetianhills.it