



0,75l 1,5l

ASOLO PROSECCO

SUPERIORE DOCG BRUT

CERTIFIED-ORGANIC WINE

Production area: to the north of Treviso, on the slopes of Montello in our property on Volpago del Montello area.

Grape variety: Glera

Grape harvest: hand picked into boxes in the middle/end of September.

Wine-making technique: vinification without air contact during the process; the must is left in light contact with the grape skins for approximately 3-5 hours. First fermentation occurs inside steel tanks at controlled temperature (15°C). Second fermentation (Martinotti Method) in pressure tank for 45 days.

Taste, Colour and Aroma:

Appearance: straw yellow with greenish highlights, a persistent mousse and fine perlage.

Fragrance: starting with hints of yellow fruit and continues with elegant floral notes and an intense aroma of acacia flower.

Flavour: well sustained, balanced and elegant.

Serving suggestions: the perfect aperitif, it should be enjoyed with dry pastries or savory tarts.

Serving temperature: 6-8°C / 43-46°F

Storage: store in a cool place away from light.

Alcoholic content: 11.5% vol

Residual sugar: 7 gr/L



CONTROL BODY
Authorised by MIPAAF
IT-BIO-016 ITALY Agriculture
Controlled Operator N. 008

CASE PAOLIN
VIGNAIOLI DI NATURA