



0,75 l

PIETRA FINE

ASOLO PROSECCO DOCG

SUPERIORE EXTRA BRUT

CERTIFIED-ORGANIC WINE

Production area: Possagno, a town in the province of Treviso, 500 m away from the Antonio Canova Temple.

Grape Variety: Glera

Harvest: by hand in bins between the end of September and the beginning of October.

Vinificazione technique: cooling of the grapes to 8°C for about 18-24 hours followed by vinification with no air contact. The must is left in light contact with the skins for approximately 3-5 hours. First fermentation occurs inside steel tanks at controlled temperature (15°C). The second fermentation (Martinotti Method) happens in pressure tanks. The wine rests on the lees in the tanks for about 9 months, with daily batonnage.

Taste, Colour and Aroma:

Perlage: fine with persistent mousse.

Colour: straw yellow with greenish reflexes.

Bouquet: hints of yellow fruit followed by elegant floral notes and an intense aromas of wisteria and magnolia.

Taste: balanced and elegant. Savory, dry and persistent on the palate.

Food pairings: it can be enjoyed with the whole meal, with seasonal vegetables, fish and white meat dishes and with mushrooms.

Serving temperature: 8-10°C / 46-50°F

Storage: store in a cool place away from light.

Alcohol: 12% Alc

Residual sugar: 2 gr/L



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VIGNAIOLI DI NATURA