



GIUSTI WINE

## ASOLO PROSECCO SUPERIORE DOCG BRUT



*Located on a wide expanse of the Piave alluvial plain, the Sienna estate represents the heart of the winery by housing the underground cellar.*

*Our Asolo Prosecco Superiore Brut is distinguished by a pleasant minerality that can be tasted from the very first sip.*

**Grape variety:** Glera

**Estate:** Abbazia, Sienna

**Soil:** Medium mixture tending to clayey, with a typical reddish color derived from the presence of iron oxides

**Training system:** double inverted

**Density:** about 4,000 plants per hectare

**Vinification:** white vinification. Primary fermentation takes place at controlled temperature by selected yeasts. Refermentation takes place at low temperature in autoclaves.

**Actual alcohol:** % vol. 11

**Sugars:** g/l 6,00 ± 1,0

**Total acidity:** g/l 5,80 ± 0,50

**Overpressure:** 5,5 bar

### Sensory Profile

The mousse is appropriately evanescent, with fine and persistent perlage. The color is pale straw yellow with greenish highlights. The nose is intense and fruity, with notes of unripe apple and lemon; the dominant note is that of wisteria blossom and acacia.

It presents a good acid note, with a fresh taste and good structure. It is pleasant and harmonious on the palate.

**Pairings:** Excellent both as an aperitif and throughout a meal; always up to the most important occasions.

**Serving temp:** 6 - 8 °C.