



GIUSTI WINE

ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT



In the western Montello area of our properties, Maria Vittoria estate, enjoys an extraordinary landscape. The typical red soil of the hillside gives the Glera grapes excellent structure and minerality.

At the center of the estate, Villa Maria Vittoria stands in all its glory at one of the highest points of Montello, offering breathtaking views of both the plains and the Dolomites, clearly visible on the clearest days.

Grape variety: Glera

Estate: Maria Vittoria, 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 ± 0.50

Sugars: g/l 3.00 ± 1.0

Total acidity: g/l 5.60 ± 0.50

Overpressure: 5,5 bar

Sensory Profile

The mousse is creamy and compact, the color is bright straw yellow with brilliant greenish reflections. The nose expresses cleanliness and typicality with notes of pleasant intensity and excellent fruitiness. Initially there is a hint of pear and green apple flesh; then there are perceptions of still crisp white peach and small spring flowers. The attack in the mouth crisp, savory and fresh on a base of white and yellow fruit where not fully ripe peach and pear emerge; peel and flesh of apple and pear.

Food pairings: Excellent both as an aperitif and throughout the meal; excellent with fish crudité, fried shellfish and molluscs, Venetian cicchetti, spaghetti allo scoglio, creamy and fresh goat or cow cheeses.

Serving temperature: 6 to 8°C

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