



GIUSTI WINE

ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY



The grapes selected for this Prosecco belong to vineyards facing north, with cooler temperatures and significant temperature swings, right next to the Piave river. This results in a more fragrant and mineral quality of grapes.

Grape variety: Glera

Estate: Amelia, Ava, Maria Vittoria

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. Re-fermentation takes place at low temperature in autoclaves.

Actual alcohol: % vol. 11

Sugars: g/l 3.00 ± 1.0

Total acidity: g/l 5.60 ± 0.50

Overpressure: 5,5 bar

Profilo sensoriale

The froth 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 golden apple and lemon; the dominant note is that of flowering wisteria and acacia. It presents a fresh and well-structured taste; on the palate it is pleasant, harmonious and rightly balanced in sweetness.

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

Serving temperature: 6 - 8°C.