



GIUSTI WINE

ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT - ORO

"This Prosecco was born from Ermenegildo Giusti's idea to give an original interpretation of one of the most famous wines in the world. He left me free to choose the path to follow. I looked at prosecco with new eyes by putting my skills and passion for great wines to use. The result was a wine with a new personality, as complex as a "metodo classico" but as enjoyable as a prosecco. A sparkling wine that encapsulates all the talent of a territory: the Asolo Montello, yet to be discovered."

Graziana Grassini



Grape variety: Glera - only the most carefully selected clusters harvested by hand in the early morning hours

Estate: Aria Valentina

Soli: 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: whole-grape soft pressing in a nitrogen atmosphere with a "cremant"-type cycle, cold static decantation of the must and subsequent separation of the lees; fermentation of the clear must at a controlled temperature for 15-20 days. Maturation of the wine sur lies for two months.

Sparkling process: Once the base wine has been stabilised, the secondary fermentation in pressurized stainless steel vats, can take place. A period from six to nine months on the lees precedes the filtration and bottling process,

Actual alcohol: % vol. 11,5 ± 0,50

Sugars: g/l less than 1

Total acidity: g/l 6,50 ± 0,50

Overpressure: 5,5 bar

Sensory profile

The mousse is rich, compact and creamy, with fine, persistent bubbles. It is bright straw yellow with brilliant greenish highlights.

The first nose is of impeccable cleanliness and elegance, in a symphony of fruity and floral notes, from golden apple to hints of abate pear and white-fleshed peach, citrus juice and in delicate progression, spring flowers such as acacia, orange blossom and hawthorn. It closes with a pleasant perception of rocky minerality.

The first mouthfeel is decidedly fresh, crisp, savory and fruity, pleasantly enveloping the pallet in a heady explosion. The finish is persistent with pleasant almond aftertaste.

Pairings: Goes well with crudités of shellfish or mollusks. Excellent on sea bass carpaccio, goat ricotta with apple puree or risotto with squid and zucchini.

Serving temperature: 6 - 8 ° C.

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