



## Asolo Prosecco Superiore D.O.C.G. Extra Brut by Graziana Grassini eng



**Production area:** Hilly area of "Montello", Municipality of Nervesa della Battaglia (TV). On the south side overlooking the surrounding plain stands Tenuta Aria Valentina, where the plants are exposed to sunlight all day and in the evening they can enjoy the fresh current of air brought by the Piave river that flows separating the Montello Hill from the Collalto and Susegana Area

**Soil Characteristic:** of medium texture tending to clay, with a typical reddish color derived from the presence of iron oxides

**Vineyard:** Planted in 2008, the vineyard of Tenuta Aria Valentina is bred in double upside down with an investment of 3600 plants per hectare.

**Winemaking technology:** manual harvesting of the grapes in the very early hours of the morning, selection of bunch by bunch, soft pressing to whole grapes 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 wine:** after appropriate stabilization of the blend obtained, refermentation at controlled temperature and subsequent maturation sur lies for six months, filtration and bottling.

**Chemical characteristics:**

Alcohol content % v/v: 11,5 + 0,8

Sugars: less than 1 g/l

Non-reducing dry extract g/l:

Total acidity: 5,9 g/l + 0,5

pH: 3.18 + 0.8

**Physical characteristics:**

Pressure in bar at 20°C: 5,8

Use 100% Glera grapes.

**Sensorial features:**

Foam: thick and creamy

Color: Bright straw yellow, with bright greenish reflections

Bouquet: it is immediately frank, impeccable cleanliness and elegance, of pleasant intensity, on fruity and floral tones. At first a clear and fresh perception of golden apple pulp followed by notes of Abate pear and white pulp peach, spring flowers (acacia, orange blossom and hawthorn). Following, a pleasant perception of rocky minerality.

**Flavor:** Attack in the mouth is definitely fresh, crunchy, savory and fruity; of frankness. Then the wine opens up to a balanced complexity of pleasant taste-olfactory perceptions that continue on an important agreement of notes of yellow fruit; the finish is persistent with a bitter and almond aftertaste.

**Nutritional information:**

1 g of alcohol: 7 Kcal.

1 l of dry wine at 10° C: 600Kcal.

1 g of sugar: 4 Kcal.

**Pairings:** crustacean crudité, sea bass carpaccio, risotto with squid and zucchini.

**Serving temperature:** 6° - 8°

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