

# Asolo Prosecco Superiore DOCG Extra Brut



**GRAPES:** 100% Glera

**PRODUCTION AREA:** Glera grapes come from vineyards in the hilly area belonging to the company within the Asolo DOCG.

**VINE CULTIVATION:** The double inverted system is used, the vineyards are cultivated in sedimentary soil rich in sand and calcareous clay.

**YIELD PER HECTARE:** 13,500 kg.

**VINIFICATION:** Soft pressing of grapes harvested and de-stemmed by hand; fermentation takes place in stainless steel tanks at a temperature of 15-18°C.

**FORMATION OF BUBBLES:** The "Charmat method" of re-fermentation takes place in steel autoclaves at 15-18°C for 8-10 days, the temperature is then lowered to 4°C until it is bottled.

**ORGANOLEPTIC PROPERTIES:** Straw yellow colour. Smells of apple, elderberry and white wisteria, dry taste, great sapidity, delicate perlage.

**AS AN ACCOMPANIMENT:** Excellent as an aperitif, special meal wine pairing with fish specialties or delicate white meats.

**SERVING TEMPERATURE:** 4 – 6° C

**STORAGE:** It is recommended that the bottle is stored upright in a cool, dark environment.

**ACIDITY:** 5,6 g/l

**ALCOHOL:** 11 to 11,5% vol.

**SUGAR:** 3 – 4 g/l

**PRESSURE:** 4.0 – 4.5 atm

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