

Asolo Prosecco Superiore DOCG Extra Dry



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-coloured. Aroma has fruity notes of golden apple and pear with hints of wisteria and acacia blossom. Continuous, fine bubbles.

AS AN ACCOMPANIMENT: A sparkling wine ideal as an aperitif or as an accompaniment to meals, served with delicate risottos, fish or white meat and desserts.

SERVING TEMPERATURE: 7 – 8° C

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

ACIDITY: 5.8 – 6.2 g/l

ALCOHOL: 11 – 11,5% vol.

SUGAR: 13 – 17 g/l

PRESSURE: 4.6 – 5 atm

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