

Asolo Prosecco DOCG Tranquillo



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.

ORGANOLEPTIC PROPERTIES: Straw-coloured. Aroma has fruity notes of golden apple and pear.

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: 8 – 10° C

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

ACIDITY: 5,78 g/l

ALCOHOL: 11 – 11,5% vol.

SUGAR: 6 – 7 g/l



www.boganavini.it