



Food Pairing Suggestions

Our Asolo DOCG is suggest for aperitif
but it goes very well also with courses
based on seafood



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Gallina Sergio

Picchio Giallo

Asolo

Prosecco Superiore

Denominazione Origine Controllata Garantita

Extra Brut - Dosaggio Zero

We get our Asolo DOCG Extra brut, zero dosage, from
our ripe grapes pick up by hand in Asolo.

It is a Charmat method very delicate and elegant.

Organoleptic Features

Colour: pale yellow, bright

Perlage: fine and persistent

Flavor: Floral aromas of white flowers, fruity of white
pulp fruits and, at the end, a light aroma of bread crust
gived by the yeasts

Taste: Floral and sapid. At the end is really fresh and dry

Analytical Features

Total Acidity: 5,50 g/l

Sugar content: 0 g/l

Alcohol content: 11,5%

Dry extract: 18,2 g/l

pH: 3,28

Overpressure at 20°: 4.5 bar

Contiene Solfuri

Technical Information

Area of the vineyard: Asolo

Harvest: only by hand

Training System: double-arched cane

Harvest period: end of September

Varietal: 100% Glera

Sparkling winemaking method: Charmat Method

It is recommended to store in a dark and dry place. Op-
timum service temperature: 6°C

