

PRIMA PERLA

ASOLO PROSECCO

SUPERIORE

D.O.C.G



Asolo is considered the “Pearl of Treviso”. Located at the western edge of the Colli Asolani ridge and at the foot of the Venetian Alps. Impressive landscape indeed Colli Asolani is neatly defined along the sunny south-facing slopes surrounding the village of Asolo.

TECHNICAL INFORMATION

AREA OF ORIGIN:	Vineyards in the Colli Asolani range surrounding the medieval town of Asolo, designated a UNESCO World Heritage area
SOIL TYPE:	Loose soil with gentle, south facing grades for excellent drainage
VARIETAL:	Glera
WINE MAKING:	Hand selected fruit from low yielding vineyards, soft pressed
FERMENTATION:	Charmat with extended lees contact and long temperature controlled fermentation time

ANALYTICAL CHARACTERISTICS

ALCOHOL:	11%
SUGAR RESIDUE:	15 g/l
TOTAL ACIDITY:	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR:	Pale straw-yellow
BOUQUET:	Fresh, fruity and floral
TASTE:	Bright, fruit forward and crisp with hints of melon and golden apple
SERVING TEMPERATURE:	6°-7° C
SERVING SUGGESTIONS:	Perfect as an aperitivo or with light fare

AVAILABLE SIZES:	750 ml
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