

### IL VINO DEI POETI ASOLO PROSECCO DOCG BRUT



#### V23004075S



II Vino dei Poeti Prosecco DOCG is a Brut sparkling wine, obtained by Glera grapes grown in the hills of the eighteen municipalities that surround the ancient village of Asolo, rich in art, history and culture. Asolo Prosecco is smooth and balanced, characterised by a delicate body and marked freshness.

Production Area: Hilly area of Asolo and Montello (Veneto), Italy

Vine: Glera

Plants per Hectare: 3000-3500

**Training System:** Double inverted – Sylvoz **Harvest Period:** From mid-September

Yield per Hectare: 120 q/Ha

# Characteristics: Production Area

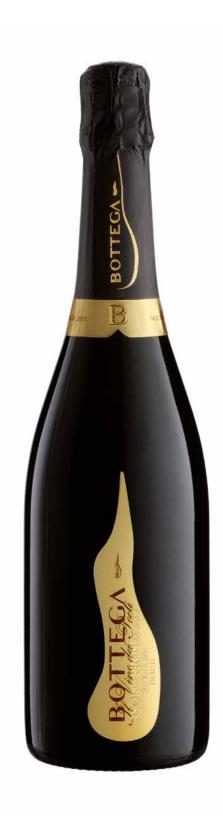
## > The area where Glera grapes are grown in the hilly area of Asolo and

> The area is characterized by a mild climate and soils of different origins (alluvial, loamy, clayey) ideal for enhancing the features of Glera grapes.

#### **Production Process:**

- > Around mid-September, at peak ripeness, grapes are picked and moved to the winery in order to prevent mechanical damages and premature oxidation.
- > Grapes are gently pressed removing the stems, the must is separated from the skins and then cleaned.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts. In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14 °C, to preserve the primary aromas of the grapes.
- > At the end of the process, the wine is cold stabilized, filtered and bottled.









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### **Organoleptic Characteristics:**

**Color and Appearance:** Straw yellow with gold reflexes, fine and persistent perlage.

Bouquet: Fruity (apple, white peach, citrus fruits) and delicate floral

(acacia, wisteria) notes.

Taste: Fresh, delicate, balanced, with an harmonious blend of acidity

and softness.

### **Chemical Characteristics:**

**ABV**: 11% **Sugar, g/I**: 10-14

Total Acidity, g/I: 5.00-6.50

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif and in cocktails, it is also an ideal all-around wine. It goes particularly well with pasta, risotto, fish

or meat courses and vegetables, as well as with pizza.

Enjoy it within: 18 months.

**Recommended Glass: Flute.** 

Sizes Available: 20 cl; 75 cl.



