

Asolo Prosecco Superiore DOCG Frizzante

Asola

It offers evanescent bubbles and a light and refreshing tasting experience. Asolo Semi-Sparkling is perfect for those who love simplicity without compromise, bringing the freshness and vitality of our grapes to the table.

ORGANOLEPTIC CHARACTERISTICS

Production area: Paderno del Grappa and Pagnano.

Soil: Limestone, clayey.

Grape variety: 100% Glera.

Harvest: Manual, with selection of the grapes.

Vinification: Soft pressing of the grapes with membrane presses, static decantation of the must and fermentation at controlled temperature (18°), with selected yeasts.

Refinement: Rests on the yeasts (noble lees) in stainless steel tanks for approximately 3 months.

Second fermentation: Italian method in stainless steel autoclaves with controlled reference temperature (14°-15°), performed with selected yeasts. Cold tartaric stabilization (-4°) and microfiltration of yeasts before bottling. Cycle duration approximately 40 days.

TASTING

Colour: Straw yellow with greenish reflections, persistent foam.

Aroma: Floral and fruity, with tropical and mineral notes.

Taste: Sweet, soft entry in the mouth with a mineral finish. Great taste correspondence with the perfumes. Balanced persistence.

ADVICE

Pairings: Perfect for informal aperitifs and light moments, Asolo Semi-Sparkling pairs well with delicacies such as bruschetta caprese or aubergine meatballs, creating an experience of freshness and cheerfulness for moments of pure conviviality.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 14 g/l

Acidity: 5,7 g/l

Ph: 3,15

Pressure: 2,5 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l



Packaging:
0,75l x1 x2 x3 x6



REBULI

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