

Asolo Prosecco Superiore DOCG BRUT

Pasin

It is the reflection of the distinctive characteristics of our vineyards in the Asolo DOCG, of our passion for quality and of the continuous search for excellence. Pasin is a wine that proudly tells the beauty and complexity of the Asolo hills.

ORGANOLEPTIC CHARACTERISTICS

Production area: Pagnano.

Soil: Clayey, sometimes peaty.

Grape variety: 100% Glera.

Harvest: Manual, with selection of the grapes.

Vinification: Destemming and cooling of the grapes at 15°C. Soft pressing of the grapes with membrane presses and primary fermentation with selected yeasts.

Refinement: Rests on the yeasts (noble lees) for 30 days awaiting the secondary fermentation.

Second fermentation: Sparkling wine production with the Martinotti-Charmat method at controlled temperature and selected yeasts that enhance the notes of Asolo DOCG. With a rest on the yeasts for at least 70 days. Cold tartaric stabilization (-4°) and microfiltration of the yeasts before bottling.

Bottling: Isobaric, after sterile filtration.

TASTING

Colour: Straw yellow, compact and persistent foam, fine perlage.

Aroma: Strong notes of 'sweet' fruit reminiscent of Nectarine peach. Hints of hedgerow flowers that explode in spring from the jasmine family. Light note of aromatic herb reminiscent of the 'balsamic' of sage.

Taste: The savoury note makes it balanced and with a pleasant and smooth drinkability. Great correspondence with the aroma, the nectarine peach flavour stands out in particular.

ADVICE

Pairings: Perfect for flavorful lunches and convivial dinners; each sip enhances the authenticity of Mediterranean ingredients, providing an intense and satisfying experience. Pasin enhances first courses with a strong character such as bucatini with sardines, raisins and pine nuts or pasta with aubergines and feta.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 10 g/l

Acidity: 5,5 g/l

Ph: 3,20

Pressure: 5,8 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l



Packaging:
0,75l x1 x2 x3 x6



REBULI

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