

Spumante Asolo Prosecco Brut Biodiversity DOCG

PRODUCTION AREA

D.O.C.G. 'Asolo Prosecco' area lies in the Veneto region, north of Venice, in the province of Treviso on the Montello and Colli Asolani hills at the foot of the Dolomites. The hills are composed of decarbonated soils, medium depth. This area is characterized by mild springs, warm summers and mild autumns. The grapes come from certified estates according to the standard biodiversity friend.

TRAINING SYSTEM

Single espalier, double canopy systems with 3.000 vines per hectare.

YIELD PER HECTARE

Max.135 quintals of grapes.

SECONDARY FERMENTATION

The must with added yeast cultures selected by Villa Sandi is then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a short settling period the sparkling wine is ready for bottling.

WINEMAKING

Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine

PAIRING

Excellent as an aperitif. It goes well with finger food, seafood salads, semi-seasoned cow cheeses.

SERVING TEMPERATURE

6-8°C

HARVEST PERIOD

Second ten days of September

ALCOHOL CONTENT

11% vol

SUGAR CONTENT & ACIDITY

12 g/l / 5.5 g/l

