

SiorLino

Asolo Prosecco Superior DOCG Extra Dry Organic Wine



Bresolin

Taste

Wine with a shining straw colour with little and persistent bubbles. Bright fragrances that make wisteria and green apple recognizable more than others. These are followed by white pulp fruit scents. It is very well-balanced to taste. The residual sugars combine perfectly with the minerality and the freshness that are distinctive of the Asolo hills wines.

Food pairing

It is ideal for any mealtime. It combines well with pasta with delicate sauces, fresh cheese and white meat.

Description

It is an excellent Prosecco that is distinctive of its area. The grapes grow on a ground, which has a different composition from that of Valdobbiadene and Conegliano. For this reason the flavours have a little difference. According to us it is worth comparing these two types.

Vinification: Soft pressing, static must settling, fermentation with selected yeasts at monitored temperature (17-19°C). Maturation in contact with fine lees in stainless steel for three months. Frothing is realized according to the Italian method in steel autoclaves. Microfiltration is made before bottling to divide the yeast cells from the Spumante wine.

Viticulture	Organic
Registered name	Asolo Prosecco Superiore DOCG
Grape variety	Glera grapes
Residual sugars	15 g/l
Alcohol	11,5%
Size	0,75l
Service temperature	4/6°C
Food pairing	Starter, aperitif, fish, cured meat
Type	Spumante wine
Winery	Bresolin
Region	Veneto

