

# Benny

Asolo Prosecco Superior DOCG  
Extra Brut Organic/Vegan Wine



Bresolin

## Tasting

This wine has a pale straw-yellow colour. Lively, light and persistent perlage. It smells elegant with floral hints. Peach blossom, wild rose and passion fruit. The fruity Tasting is given by apple, grapefruit and pineapple. The flavour is savory, structured with acidulous and harmonious expression.

## Food pairing

Perfect with starters and main courses of fish. This wine is perfect with white meats and cured meats.

## Description

Refined, sapid and structured sparkling wine, it reflects the characteristics of the land of the Asolo Hills.

Vinification: soft pressing, static must settling, fermentation with selected yeasts at monitored temperature (17-19°). Maturation in contact with fine lees in stainless steel for three months. Frothing is realized according to the Italian method in steel autoclaves. Micro filtration 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	4 g/l
Alcohol	11,5%
Size	0,75l
Service temperature	6/8 °C
Food pairing	Starter, aperitif, fish, cured meat
Type	Spumante wine
Winery	Bresolin
Region	Veneto

