

SiorLino

Asolo Prosecco Superior DOCG Extra Dry Organic/Vegan Wine



Tasting

Wine with a brilliant straw colour with fine and persistent bubbles. Intense scents that make wisteria and green apple recognizable more than others. These are followed by more mature hints of white pulp fruit. 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 land where the vines are grown has a different composition from that of Valdobbiadene and Conegliano and for this reason the flavours have a little difference. In our opinion it's worth making a comparison.

Winemaking: Soft pressing, static decantation of the must, 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	16 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

