

Rissieri

Asolo Prosecco Superior DOCG Brut Organic/Vegan Wine

Tasting

Wine with a pale straw-colour and very fine and copious perlage. The fragrance presents itself intense with a slight vegetable scent that is recognizable in fruit such as apples and citrus accompanied by a distinctive mark of flowers as acacia. The taste is dry, quite persistent with an acidulous expression and a salty finish

Food pairing

It is ideal for any mealtime but it is particularly recommended with fish dishes. Excellent also with 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	10 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

