



## ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT "ERA GRANDE "

CONTROLLED DESIGNATION OF ORIGIN GUARANTEED

A light straw yellow sparkling wine with greenish reflections, with elegant and persistent perlage. Fresh, savoury and creamy taste; aromatic and elegant on the nose with hints of yellow apple, pear and a delicate mineral note. Excellent paired with fish dishes.

### AGRONOMIC DATA

<b>Grape variety</b>	Glera
<b>Area</b>	vineyard "ERA Grande" Town of Monfumo, in province of Treviso
<b>Altitude</b>	200 m above sea level
<b>Yields</b>	135 q.li/ha
<b>Vineyards characteristics</b>	Sunny and aired hills
<b>Training system</b>	Double arched cane
<b>Soil type</b>	Marl-clay soil, deep substratum rich in minerals and organic substances
<b>Harvest</b>	By hand only selected bunches
<b>Harvest period</b>	4 <sup>th</sup> week of September

### OENOLOGICAL CHARACTERISTICS

<b>Vinification</b>	White vinification, controlled temperature, pressurised anaerobic environment
<b>Fermentation</b>	In temperature-controlled stainless steel vats
<b>Aging</b>	In steel vats for at least 4 months
<b>Sparkling wine production process</b>	Martinotti-Charmat method in stainless steel vats for 50 days on yeasts

### ORGANOLECTIC CHARACTERISTICS

<b>Colour</b>	Straw yellow with greenish reflections
<b>Bouquet</b>	Hints of apple, yellow peach, exotic fruit and notes of acacia flowers
<b>Taste</b>	Fresh, mineral and savoury
<b>Perlage</b>	Fine and persistent
<b>Alcohol content</b>	11,5% vol
<b>Residual sugar</b>	3 g/l

### SAMPLING

<b>Storage</b>	In a cool, dry, dark place at 15°C
<b>Serving temperature</b>	Ideal at 6-8°C
<b>Optimal time to enjoy</b>	Best enjoyed within 2 months since bottled
<b>Pairing</b>	Excellent with appetizers, raw seafood

