



San Simone[®]

SPUMANTI LINE

ASOLO PROSECCO Superiore DOCG Extra Dry

CURIOSITY: produced with grapes cultivated in the hills of Montello and Asolo, a sparkling wine made with natural fermentation Method Martinotti. It is characterized by the creaminess of the bubbles, vivacity of the fruity taste and smoothness of floral notes.

Production zone: hills of Montello and Colli Asolani, in the province of Treviso.

Grape Variety: 85% Glera, 15% Chardonnay.

Vineyards: cappuccina, 3.500 plants per hectare, yield 110 ql/Ha.

Harvest period: II/III week of September.

Vinification: crushing, destemming and gentle pressing, white fermentation for 8-10 days in stainless steel tanks, thermo controlled (16-18°C), aging in stainless steel vats waiting for the sparkling process.

Sparkling process: second fermentation in pressurized tanks for about 20 days at controlled temperature of 16-18°C, until reaching 6 bar of pressure; the wine is then cooled to -4°C to halt the fermentation and kept at a controlled temperature of 8-10°C for about 2 months, to favor the natural contact with the yeast deposited at the bottom of the autoclave; followed by racking, refrigeration and filtration before the isobaric bottling.

Alcohol content: 11,5% vol.

Aging potential: to be kept for 1-2 years to enjoy the freshness.

Color: bright pale yellow.

Perlage: fine, delicate and persistent, rich and elegant foam.

Nose: intense and fruity with hints of golden apple and white peach, recalls the scents of wisteria and elderflower and acacia honey.

Palate: fresh and consistent with the scent. It reveals a perfect balance, fullness and elegance.

Food pairing: ideal as aperitif. Excellent with crustaceans and seafood dishes, caviar, risotto with spring herbs, fresh cheese, sushi and all types of ethnic cuisine.

Serving temperature: ideal at 4-6°C.

Suitable for vegetarians and vegans.

