



ASOLO PROSECCO SUPERIORE DOCG MILLESIMATO - EXTRA BRUT

Sparkling wine made from hand-picked Glera grapes.
Elegant perlage and delicate floral notes enhance the expression of the territory in the glass.

AGRONOMIC CHARACTERISTICS

Production area

Vineyards on the high hills of Asolo, Treviso
Sunny, well-ventilated hillsides
Altitude between 200 and 330 meters above sea level

Type of soil

Marly – clayey soil
Deep mineral-rich substrate

Training system

Double Guyot tipped
3,300 vines per hectare
Yield per hectare 135 q.li

Grape harvest

Manual with selection of bunches
in the last ten days of September

WINE-MAKING METHOD

White vinification, soft pressing of the grapes
Fermentation in temperature-controlled stainless steel tanks
Second fermentation with the Martinotti – Charmat method in pressure tanks

SENSORY FEATURES

Straw yellow colour with green hue
Fine and persistent perlage
Aromas of elderflower, apple, white wisteria and light hints of tropical fruit
Dry and fresh taste, mineral notes and good flavor
Residual sugar 5 g/lt
Alcohol content: 11.5% vol



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