



ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY



Veneto, Italy

Method & Production

Vinvita Prosecco Superiore is produced solely from glera grapes grown on the renowned hillside vineyards of the Colli Asolani. Due to its distinctive terroir, this eminent area is one of the only two Prosecco producing denominations which has been promoted to DOCG status.

The grapes are harvested in the second half of September, after being softly pressed, the must is cold settled in stainless steel tank. Fermentation takes place at a controlled temperature of 18 degrees for 8-10 days. The wine goes through a second fermentation in stainless steel according to the Charmat method of sparkling wine production. The wine is cold stabilized and filtered before bottling.

Tasting Notes

This fine sparkling wine offers the textbook refreshing characteristics of Prosecco with an added degree of complexity, richness and finesse.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
VI0825	Asolo Prosecco Superiore DOCG Extra Dry	Glera	NV	11.0%	Cork	6X0.75lt	No	No	Yes	No