

GASPARETTO  
HOW DO  
YOU FEEL  
**ASOLO  
PROSECCO  
SUPERIORE  
DOCG  
BRUT**



**Bottle size:** 0.75 l  
**Case:** 6 bottles

**Grape variety:** 100% Glera

**Production area:** Asolo

**Vinification:**

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees.

**Sparkling Process:**

The sparkling process occurs using the Charmat-Martinotti method.

**Alcohol content:** 11%

**Residual sugar:** 6-12 Gr/L



**Wine color:**

Straw yellow, with a fine and elegant perlage.



**Bouquet:**

Fruity notes of green apple and pear, accompanied by a subtle linden aroma



**Taste:**

Fresh and lively, it stands out for its dryness balanced by a pleasant acidity, creating a sensation of freshness and lightness



**Pairings:**

Excellent not only as an aperitif, but also as an accompaniment to a fish dish, sushi and even fresh cheeses.



**Serving temperature:**

6°-8°