

# FAMIGLIA GASPARETTO ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY



**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 Celsius.

**Sparkling Process:**

The sparkling process occurs using the Charmat-Martinotti method.

**Alcohol Content:** 11%

**Residual Sugar:** 12-17 Gr/L



**Wine Color:**

Straw yellow, with a fine and elegant perlage.



**Bouquet:**

Notes of ripe apples and pears, enriched by a subtle spiciness and jasmine aroma.



**Taste:**

This wine offers a pleasant sweetness, balanced by lively acidity. The delicate bubbles contribute to creating a creamy and fresh mouthfeel. The persistence of fruity and floral aromas in the aftertaste completes the experience.



**Pairings:**

Light appetizers, seafood dishes, and desserts made with fresh fruit.



**Serving Temperature:**

6°- 8°