

GASPARETTO
HOW DO
YOU FEEL
**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.

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°