



MONTELVINI

Plumage Collection

ASOLO PROSECCO SUPERIORE DOCG

Brut



It is the maximum expression of Asolo Prosecco Superiore DOCG. The careful selection of grapes ensures a particular finesse and harmony, despite the low sugar content, balanced by a notable body. The Prosecco Brut is produced only in the DOCG territory in Asolo, highlighting the freshness and the character of the Glera grape.

The Winemaking Process

Harvesting takes place in early September. The must is obtained with a soft pressing of the grapes, and is processed with careful control of the temperature, so as to keep intact the natural aroma of the grapes. This same attention is paid during all phases of storage and fermentation, controlling oxygen exposure in order to preserve all the aromatic precursors that are to be found in the glass during consumption. This produces a wine that is characterized by a pleasant fruity fragrance.

The Wine

In the glass it is pale straw-yellow with green highlights. It has a subtle perlage with great constancy and persistence. On the nose, after an initial floral nuance, it becomes full and fruity, while maintaining the natural elegance typical of the grapes from which it comes. Very complex in terms of quantity and quality of olfactory sensations, highlights include the nashi fruit, with characteristics between the Golden Delicious apple and pear, all the way to a delicate mineral note. In the mouth its intensity excites, with good structure and a pleasant, fresh acidity; with an excellent balance between the olfactory and retro-olfactory sensations.

ALCOHOL % BY VOL	11.50
TOT. AC. % TART. AC.	5.50
SUGAR G/L	10.00
SO ² MG/L	110
ATM. PRESS.	5.60
CONTENTS	0,75 L

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
BOTTLE	290	97,2	97,2	1,5	0,75	8013651024921	-	-	-	-
PACKAGING	296	298	200	9,4	4,5	8013651024938	-	-	-	6
PALLET	1630	1200	800	780	360		16	5	80	480