



# MONTELVINI

*Collezione Serenitatis*

**ASOLO PROSECCO  
SUPERIORE DOCG**

*Extra Dry*



Another great expression of the sparkling wine capability of the company is the Asolo Prosecco Superiore DOCG, a high-quality wine made from the best vines from the hills of Montello and Asolo. This Prosecco is obtained from Glera grapes, a bounteous grape variety with a robust texture, it is a tardive grape that matures towards the mid September.

### *The Winemaking Process*

The grapes are subjected to a soft pressing which is followed by a cold settling. Selected yeasts are added to the clarified must, and it is then fermented in thermo-conditioned containers. This first phase of slow fermentation is monitored daily. The same attention is given to the second fermentation, monitored in every detail from the choice of yeasts and the processing temperature. The product is stabilized, then filtered and bottled.

### *The Wine*

In a pale yellow color shines a joyous foam that is subtle and persistent, enhancing the soft, youthful fragrance. The characteristic aroma ranges from fruity to floral. It is a soft wine, at once velvety and dry thanks to its balanced acidic notes. Splendidly balanced, it is undoubtedly a product of superior quality. The surprising freshness that tickles as it lingers, makes this wine suitable for all occasions. A fine aperitif that is also excellent with shellfish.

ALCOHOL % BY VOL .	12.00
TOT. AC. % TART. AC.	5.40
SUGAR G/L	15.00
SO <sup>2</sup> MG/L	120
ATM. PRESS.	5.60
CONTENTS	0,75 L
BOTTLES PER CASE	6