


PRAPIAN



Organismo
di Controllo
autorizzato
dal M.P.A.A.F.
IT-BIO-015
AGRICOLTURA
ITALIA



VALORITALIA

Operatore
Controllato
n. 1556



PRESA N° 3®

PROSECCO DOCG
ASOLO
BRUT BIOLOGICO
VINO SPUMANTE

CLASSIFICATION:

Prosecco Docg Asolo Brut Organic

AREA OF ORIGIN:

Montello - Colli Asolani, along "Presa Nr. 3",
where Prapian vineyards are grown.

GRAPES: 100% Glera, handpicked grapes, grown under
organic farming, with respect of the surrounding nature:
plants and animals, environment and people.

WINE-MAKING:

Must obtained through soft pressing by means of a horizontal
press, followed by slow fermentation of pure must at a
controlled temperature and thanks to selected yeasts.

AGEING:

In steel containers at a controlled temperature.

REFINING: In bottle

PRESERVATION:

14/18 months depending on the temperature
and lighting of the place where it is stored.

COLOUR:

Bright Straw yellow.

AROMA:

Pleasant and typically fruity with apple scents.

FLAVOUR:

A pleasant, persistent and full taste with pear and apple notes
and a slight almond finish.

ALCOHOL CONTENT: 11,5 %

TOTAL ACIDITY: 5,6-5,9 g/l

RESIDUAL SUGAR: 8-12 g/l

SERVING TEMPERATURE: 6-8 °C

GASTRONOMIC MATCH:

An elegant aperitif that perfectly matches with medium
ripened cheese, raw fish and fish dishes in general.