



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  
BIOLOGICO  
VINO FRIZZANTE

### CLASSIFICATION:

Prosecco Docg Asolo Frizzante 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:

16/20 months depending on the temperature and lighting of the place where it is stored.

### COLOUR:

Bright Straw yellow.

### AROMA:

Delicate with fruit and flower scents, with citrus and white flower notes.

### FLAVOUR:

Harmonious, soft and elegant with a dry aftertaste.

ALCOHOL CONTENT: 11 %

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

RESIDUAL SUGAR: 12-13 g/l

SERVING TEMPERATURE: 6-8 °C

### GASTRONOMIC MATCH:

This semi-sparkling Prosecco is perfect for a stylish toast and best paired with fish based hors d'oeuvres, first and second courses.