



PRESA N° 3®

PROSECCO DOCG
ASOLO
BRUT
VINO SPUMANTE

CLASSIFICATION:
Prosecco Docg Asolo Brut

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

GRAPES: 100% Glera

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 and soft, typical fruity with apple and acacia notes.

FLAVOUR:
Fruity, persistent and delicate at the same time.

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:
Perfect as an aperitif and well paired with fish
and medium ripened cheese.

AWARDS:
2020 - THE DRINKS BUSINESS - PROSECCO
MASTERS - Gold Medal
2017 - IWSC - Silver Medal

