



# S.OSVALDO

CARATTERI NOBILI



## ASOLO PROSECCO SUPERIORE D.O.C.G.

### LINEA EDIZIONE

**Vines:** Glera

**Indication:** Brut

**Origin:** Colli Asolani

**Wine making process:** The Glera grapes from the Asolo hills ripen towards the end of September. After a first fermentation, that occurs in opens stainless steel containers, a second fermentation takes place at a controlled temperature of 16 ° C after the addition of selected yeast. The wine is left in contact with these yeasts for a prolonged time, in order to extract additional characteristic aromas.

**The wine:** The colour is a beautiful pale straw yellow, the bubbles are lively, fine and persistent. The aromas vary from typically floral notes, as Acacia flowers, to notes of Golden apple and pear. The flavour is velvety, balanced and pleasantly harmonious.

**Serving suggestion:** Serve at 6-8 °C. The surprising freshness of this Prosecco, makes it suitable and appreciated in any occasion.

**Size:** 0,75l

**Alcohol:** 11,50%

**Sugar:** 10,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	310	90	90	1,5	0,75	8005595004077	/	/	/	/
Packaging	335	267	182	9,3	4,5	8005595004220	/	/	/	6
Pallet	1820	1200	800	780	360	/	16	6	80	480