DEANGELI

MUSTI NOBILIS

ASOLO PROSECCO DOCG SUPERIORE - SPARKLING EXTRA DRY

Grapes:	Glera
Appellation:	Asolo Prosecco Superiore DOCG
Production area:	Veneto region, Asolo hills
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions
Harvest:	Second half of September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	8/10 °C
Alcohol:	11% Vol

Straw yellow color

Delicate bouquet, with fruity notes of pear and green apple and acacia flowers.

Fresh, soft, with balanced and balanced acidity and flavor.

Ideal as an aperitif, also excellent with vegetable or fish appetizers, various types of soups, risottos and first courses based on fish or vegetables.

VINIFICATION: The grapes are carefully selected both for the area of origin and for the quality. The must is stored in steel tanks where the static cold decanting takes place. Fermentation with selected yeasts is carried out at a constant and controlled temperature of 18 ° C, and is completed in 8/10 days. The team of oenologists selects the best wines obtained to start the sparkling process.Subsequently the wine is filtered in steel tanks with the addition of sucrose and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14/15 ° C. Once the wine has reached the required pressure, alcohol and sugar levels, it is refrigerated and cold stabilized (-2 / -3 ° C), filtered and checked before bottling.