



ASOLO PROSECCO

SUPERIORE DOCG

BRUT



Production area

Hills located between Asolo, Maser and Montebelluna, in the Asolo Prosecco Superiore DOCG area.

Varieties of origin

Glera

Production per hectare

Maximum 135 quintals of grapes

Harvest period

The second decade of September

Sparkling

Charmat Method

Colour

Light straw yellow

Perlage

Fine and persistent

Smell

Pleasantly fruity with notes of golden apple and delicate floral hints of acacia.

Taste

Fresh, soft taste on a savoury background with a harmonious finish.

Serving suggestion

Ideal as an aperitif or to accompany light pasta dishes. Excellent throughout a meal with fish dishes.

Serving temperature

6°-8°C

Average data

Alcool 11,5 % vol

Sugars 10 g/l

Acidity 5,6 g/l

SEE HOW TO RECYCLE AND DISPOSE OF THIS BOTTLE IN AN ENVIRONMENTALLY FRIENDLY WAY



BOTTLE	CAPSULE	WIRE CAP	CAP	BOX
Glass	Aluminium and metal	Aluminium and metal	Cork	Corrugated cardboard
GL 71	ALU 41	FE 40	FOR 51	PAP 20
SEPARATE WASTE COLLECTION				
Check the provisions of your municipality. Separate the components and confer them correctly.				



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