



ASOLO PROSECCO

SUPERIORE DOCG

EXTRA DRY



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 ripe golden apples and delicate hints of white flowers.

Taste

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

Serving suggestion

Ideal as an aperitif or to accompany marinated hors d'oeuvres. Excellent throughout a meal with fish dishes.

Serving temperature

6°-8°C

Average data

Alcool 11,5 % vol

Sugars 16 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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