

Rissieri

Asolo Prosecco Superior DOCG Brut Organic Wine

Taste

Wine with slight straw-colour and refined copious perlage. The fragrance presents itself as bright with a slight plant scent that is recognizable in fruit such as apples and citrus fruits accompanied to a distinctive mark of flowers as acacia. It is dry and quite persistent to taste with a sour mark and a saline ending.

Food pairing

It is ideal for any mealtime but it is particularly recommended with fish dishes. It is excellent with white meat, too.

Description

It is an excellent Prosecco that is distinctive of its area. The grapes grow on a ground, which has a different composition from that of Valdobbiadene and Conegliano. For this reason the flavours have a little difference. According to us it is worth comparing these two types.

Vinification: Soft pressing, static must settling, fermentation with selected yeasts at monitored temperature (17-19°C). Maturation in contact with fine lees in stainless steel for three months. Frothing is realized according to the Italian method in steel autoclaves. Microfiltration is made before bottling to divide the yeast cells from the Spumante wine.

Viticulture	Organic
Registered name	Asolo Prosecco Superiore DOCG
Grape variety	Glera grapes
Residual sugars	8 g/l
Alcohol	11,5%
Size	0,75l
Service temperature	4/6°C
Food pairing	Starter, aperitif, fish, cured meat
Type	Spumante wine
Winery	Bresolin
Region	Veneto



 *Bresolin*

