



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

BIOLDO

Bio - Vegan

(REF.N°. 296)

Product group: WHITE SPARKLING WINE

Category: EXTRA DRY

Region and subregion: VENETO - ASOLO

Appellation: ASOLO PROSECCO SUPERIORE D.O.C.G.

Grape variety: 100% GLERA

Yield per hectare: 13,5 TONS

Area under vine: 10,35 HECTARES

Certification body: **SUOLO E SALUTE** (Organic certification) **VEGAN SOCIETY** (Vegan certification)

Vinification technique: STAINLESS STEEL VATS

Second fermentation: CHARMAT METHOD

Alcohol content: 11% Sugar content: 15 g/l

Suggested serving temperature: 6-8°C.

Suggested food to accompany: IDEAL APERITIF, IT IS AN EXCELLENT MATCH TO ALL APPETIZERS, SEA FOOD AND LIGHT DISHES.

FLOREAL AND FRUITY BOUQUET, WITH HINTS OF PEARS, APPLES AND CITRUS FRUIT. FRUITY CHARACTER AND PERSONALITY, WITH EXCELLENT BALANCE BETWEEN SOFTNESS AND ACIDITY.

BOTTLE: 0,75 LT.

EUR-PALLET: 80 cases x 6 bottles



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