



CALNEGGIA  
FAMILY  
VINEYARDS

## Asolo Prosecco N.V.

**WINEMAKER'S NOTE:** Pale straw yellow-green with a fine persistent bead. The bouquet is lifted, aromatic with a delicate and nutty edge. The palate is fresh and lively with fine aromatic persistence. Delicate lemon citrus and pear flavours carry through with a fine sparkling finish.

**VINTAGE:** N.V.

**VINEYARDS:** Traditional viticulture and practice in the Prosecco region of northern Italy. Cool convective winds off the Alps moderate the warm temperatures on the Italian plain.

**VINIFICATION:** Hand-picked fruit was crushed, chilled and the juice separated, then clarified immediately. After primary fermentation the wine was re-fermented in a closed pressure vessel. The finished sparkling wine was then clarified and bottled under counter pressure to retain the entrained carbon dioxide – a vital component of the style.

**VARIETAL/S:** 87% Glera (a distinct Prosecco variety) and 13% of a Chardonnay and Pinot Grigio blend.

**ALCOHOL:** 11.2%

**TOTAL ACIDITY:** 5.7 g/l

**PH:** 3.14

**RESIDUAL SUGAR:** 14.2 g/l

**CELLARING:** Drink now



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