



CÀ MORLIN

Asolo Prosecco Superiore Docg Extra Dry

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Denomination

Asolo Prosecco Superiore DOCG Extra-Dry Spumante

Vineyard

100% Glera

Production area

Montello and Coli Asolani (Treviso, Veneto)

Type of growing

Double arched cane

Harvest-time

2nd – 3rd ten days of September

Wine-making

Manually picking of grapes, destemming, grapes-cooling and soft pressing. Then fermentation and preservation in steel, second fermentation in autoclave (Charmat method) and rest on lees of fermentation for at least 1 month. Finally sterile bottling through micro-filtration.

Services and matching

Serve at 11-12°C, suitable as aperitif with shellfish appetizers or seafood first course, perfect with legumes soup and bisque, pasta with delicate meat sauce, fresh cheese and white meat.



Azienda Agricola Ca' Morlin di Antoniazzi Marika

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