

Vigna Del Pendio

VIVACE CON BRIO - ASOLO PROSECCO SUPERIORE DOCG...



ORIGIN	Asolo Prosecco Superiore DOCG
CLASSIFICATION	Vini DOCG
VINTAGE	2023
COLOR	White
WINE TYPE	Sparkling wine

TASTING NOTE

Certified Sustainable.

Bright straw yellow with greenish reflections, lasting small perlage with a lasting foam. Intense fruity and floral tones. Fresh and fruity with balanced complexity that extends into a smooth fruity aftertaste.

Ideal with cold meats, cheeses, smoked salmon.

Tartare and grilled fish are particularly well suited to this sparkling wine.

GRAPE: 85% Glera, 15% Bianchetta Trevigiana

TOTAL ACIDITY: 6%

ALCOHOL: 11% vol.

SUGARS: 10 g/l

SERVING TEMPERATURE: 6-8 °C

STORAGE: Store in a cool place at a temperature lower than 10°C and in a vertical position

VINEYARD INFORMATION

PRODUCTION AREA:

Hills of Asolo DOCG about 255 m. above sea level, southern exposure, well ventilated

VINIFICATION

Vinified in steel

SPARKLING PROCESS AND REFINEMENT:

Long Charmat/Martinotti method and refined in the bottle for a few months,

ALCOHOL

11%

TOTAL ACIDITY

6 g/l (Tartaric)

RESIDUAL SUGAR

9 g/l

BLEND

85% Glera, 15% Bianchetta Trevigiana

HIGHLIGHTS



AWARDS



BOTTLE

SIZE 75cl

Vigna Del Pendio
www.vignadelpendio.it

