



dal 1853

MARTIGNAGO

VIGNAIOLI

ASOLO PROSECCO SUPERIORE DOCG BRUT

Simple and lively, with moderate and pleasant bubbles, this Prosecco does not want to be the king of the table, but your everyday companion.

Thanks to its moderate bubbles, this Asolo Superiore can be enjoyed as an aperitif or during a meal.

Tasting notes:

A persistent crown of bubbles tops this glass of bright straw yellow.

The olfactory profile is based around the clear fruity notes of Williams pear, golden apple and plum, and the floral notes of hawthorn and broom, followed by a hint of brioche.

The palate is fresh, fruity and pleasantly accompanied by a silky foam. Persistent finish.

Data sheet:

Area of Origin: Maser, 145 metres above sea level

Variety: Glera

Yield (kg per ha): 13,500

Harvest Type: Manual

Harvest Time: September

Vinification: In steel at a controlled temperature

Second fermentation: 40 days in high pressure tank.

Alcohol: 11% vol.

Residual Sugar: 10 g/l

Total Acidity: 5.5 g/l

Pressure: 5 Bar

Serving temperature: 8-10°C

Bottle: 75 cl Spumante Piave.



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