

# BIASIOTTO

## PROSECCO SPUMANTE DOC EXTRA DRY Millesimato

- **Grapes:** Glera
- **Area of production:** the Prosecco DOC area
- **Cultivation system:** cappuccina or double inversion
- **Number of plants per hectare:** 3.000 approx
- **Production per hectare:** 150 quintals
- **Grape harvest:** mid-late September
- **Main characteristics of must at pressing:**  
sugar around 17%, fixed acidity (expressed in tartaric acid)  
8,0 g/l, Ph 3,1.

### Methodology

After the harvest, the grapes are poured into a stainless steel trailer and immediately transferred to the wine-press, which separates the stalks from the grapes and subsequently presses the grapes.

After this, the pulp is transferred into the soft press, which extracts all the must without exerting high pressure and then separates the skin from the liquid part. At this point the must is transferred into the steel vats at a controlled temperature where the alcoholic fermentation starts after the addition of selected yeast. This last phase is very important and significant for the final bouquet of the product (fermentation temperature 18°C).

This is how to obtain the base product for the production of the sparkling wine, which with the addition of cane sugar and selected yeast, is transferred to an autoclave for the re-fermentation and the acquisition of froth. Once the sparkling wine has been obtained, it has to cool down to about -2 C° for a period which goes from one to three months, always in close contact with the inert dregs of re-fermentation.

The last phase is the bottling, which is carried out with steam sterilized steel isobaric machinery and without the use of any chemical products.



### Tasting profile

**Colour:** pale straw yellow with or without shades of green according to the period of the year, bright, with a thin very persistent perlage and a creamy froth.

**Bouquet:** intense perfumes with aromatic tones and traces of apple, pineapple and peach, but also a flowery aroma, especially of acacia and rose.

**Taste:** soft, dry, an excellent balance of acids and sugar can be counted on (residual sugar 18-19 gr./l.), as well as a good flavour/bouquet persistence. Its frankness underlines the characteristics of its territory and variety.

**Pairings:** excellent as an aperitif, it goes perfectly with snacks, as well as after meal with dried fruit or mild cheese.

*Diploma di Gran Merito and silver medal at the "Exhibition of wines and grappe of Vittorio Veneto", part of the project "Primavera del Prosecco" (Spring of Prosecco).*

*Included in the guide "Annuario dei migliori Vini Italiani" (The best Italian Wines) by Luca Maroni, RCS libri.*

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