

CATERINA

ASOLO PROSECCO SUPERIORE D.O.C.G.

EXTRA DRY

Chapter 1°

CATERINA

Caterina was a young venetian of noble birth. After becoming the queen of Cyprus she courageously held out against multiple revolts and was finally able to return to her homeland where she was rewarded with the dominion of Asolo and could finally live a happy life. Here she dedicated herself to culture and establishing the literary and artistic distinction of her court.

This is a noble Asolan wine just like Caterina. The foam is perfumed with iny hawthorn flowers turning to the warmer and sweeter notes of broom and yellow apple pulp with hints of peach and honey. On the palate it is mellow and fragrant, firmly sapid and endowed with a lively freshness that still makes room for the fruity and floral encores. Like Caterina this wine leaves long lasting and elegant memories. Food pairing: grilled shrimps with lime sauce.

GRAPE VARIETIES

Glera 100%

AREA OF PRODUCTION

Located at an altitude of 250 meters above sea level, with east-west exposure.

HARVEST PERIOD

From early September

FERMENTATION TEMPERATURE

16° in stainless-steel tanks

FERMENTATION DURATION:

60 days

PRE-BOTTLING REFINEMENT:

None

PERLAGE

Fine

ANALYTICAL DATA OF THE GRAPES:

SugarS: 16 % Total acidity: 7 gr/l pH: 3,20

ANALYTICAL DATA BOTTLING:

Alcohol: 11 % Total acidity: 6,50
gr/l pH: 3,18 Sugars: 18 gr/l

ON THE WINE LIST:

“Caterina Prosecco Spumante Superiore extra dry Asolo Docg”

