

TENUTE ARIA AMARANTH

Asoło Prosecco Superiore D.O.C.G. Extra dry

Denominazione di Origine Controllata e Garantita

PRODUCTION COUNTRY: ITALY

GRAPE VARIETY: 100% Glera

ALCOHOL: 11%

VINIFICATION

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees. The sparkling process occurs using the Charmat-Martinotti method.

TASTING

COLOR: Straw yellow, with a fine and elegant perlage

BOUQUET: Notes of ripe apples and pears, enriched by a subtle spiciness and jasmine aroma.

TASTE: This wine offers a pleasant sweetness, balanced by lively acidity. The delicate bubbles contribute to creating a creamy and fresh mouthfeel. The persistence of fruity and floral aromas in the aftertaste completes the experience.

PAIRING: Light appetizers, seafood dishes, and desserts made with fresh fruit.



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