



VINITY
WINE COMPANY

Loredan Gasparini Prosecco Asolo Superiore Brut

Appellation: Asolo Prosecco D.O.C.G. Superiore

Type: Sparkling White

Varietal: 100% Glera

Asolo Prosecco Superiore D.O.C.G. comes exclusively from grapes harvested on the Giavera del Montello estate, north of the province of Treviso. The biodiversity preserved in the vineyards allows the use indigenous yeast. This gives the Asolo Prosecco a distinctive character directly tied to the D.O.C.G. A decidedly superior Prosecco in terms of structure and complexity.

Tasting Notes

Color: Very pale gold.

Bouquet: Soft notes of white orchard fruit, white flowers, and citrus.

Palate: Very pleasant, elegant and intense white orchard fruit flavors and refreshing acidity.

Perlage: Fine and persistent.

Alcohol: 12.5%.

Serving Temperature: 8-10°C (47-50°F).

Pairing

A great party-starter. This is a dry, elevated Prosecco. An ideal partner for aperitifs. Its elegant and complex, making it a good choice for fish in sauce or creamy poultry dishes, fruits, chocolate and light desserts.

Vineyard Notes

Production Area: This original *CUVÉE INDIGENE* derives from a selection of the best grapes from the old "Belvedere Vineyard", a plot dating back to 1969, situated on the Montello hillside (to the North of Venice) in the historic Prosecco Superiore area.

Winemaking Notes

Process: Apart from the characteristics of the grapes used, which stem from old Prosecco clones, another feature of this Cuvée is the natural wine-making method used.

Vinification: Soon after a light pressing, the must is placed in a very low temperature autoclave to initiate a very, very slow fermentation process. Only indigenous yeasts are used and there is no addition of sugars. This slow, low-temperature fermentation lasts over 9 months and it creates an extremely fine and elegant perlage, endowing this spumante with its extraordinary creaminess.



Loredan Gasparini or Azienda Agricola Conte Loredan Gasparini is in the Venegazzù of Volpago del Montello, on the slopes of the Riviera. The Cascina is 60 hectares (150 acres) of the historically acclaimed wine region Trevigiana. The current winery was founded in the 1950s by Count Piero Loredan, direct descendant of the Doge of Venice, Leonardo Loredan (who chose the territory of "Vignigazzu" to establish his residence in a magnificent Palladian villa). In 1973 the property, vineyards and winery passed to the present owner, Giancarlo Palla. Immediately upon the acquisition of the properties he added a Metodo Classico and began experimenting with Prosecco. Palla was one of the first to produce a quality Prosecco in the area and fought hard to obtain the D.O.C. designation (1977) and for recognition of Asolo Prosecco Superiore D.O.C.G., in 2009.