



VINITY
WINE COMPANY

Loredan Gasparini Prosecco Asolo Superiore Brut

Overview

- Before the world fell for Prosecco, Giancarlo Palla fought for it; he pioneered champion quality Prosecco on the Montello, battling for the DOC in 1977 and the Asolo Superiore DOCG crown in 2009. A true cuvée indigène from grapes harvested on the Giavera del Montello estate, planted in 1969 with historic Prosecco clones, it ferments only with indigenous yeasts, no added sugars, in a glacially slow, cold process lasting over nine months. The result? A perlage of rare finesse and an almost impossibly creamy texture.

Appellation: Asolo Prosecco DOCG Superiore

Type: Sparkling White

Varietal: 100% Glera

Winemaking and 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.

Vinification: Light pressing; very slow, very low-temperature fermentation in autoclave with indigenous yeasts only and no added sugars, lasting over 9 months.

Tasting Notes

Color: Very pale gold with a fine, persistent perlage.

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)

Food Pairing

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



Loredan Gasparini is a Veneto legend twice over. Founded in 1951 by Count Piero Loredan, descendant of a Venetian Doge, the estate dared to plant Bordeaux varieties in the red, iron-rich clay of Venegazzù — creating Capo di Stato, the storied blend beloved by Charles de Gaulle. Under Giancarlo Palla, it became a sparkling pioneer too, championing Prosecco's DOC in 1977 and Asolo Superiore DOCG in 2009. Today its 60 hectares beneath the Montello yield age-worthy reds and indigenous-yeast Asolo Prosecco of rare creaminess — aristocratic depth and effervescent charm, seven decades strong. Pour a glass; taste the legend.