

BIASIO
1907OTTO

Andrea Biasiotto

Prosecco Spumante
DOC Millesimato Brut



The natural fermentation has enriched and perfected its elegance and pleasantness as well as an enjoyable fragrance. The typical Prosecco taste satisfies the requirement of the passionate consumer.

Sensorial analysis

Sight

Light straw yellow with some greenish notes (depending on the time of year), brilliant, with a fine persistent *perlage*.

Bouquet

Fine intense aromas, with both floral nuances and essences of apple, banana, and peach; clear sensation of softness and frankness.

Taste

Pleasant roundness in a fresh and soft balance. Remarkable persistence and aromatic harmony (residual sugar: about 10 g/L).

Pairings

Enjoy it with delicate meals like vegetable-based courses or mildly spiced seafood. It pairs particularly well with appetizers and can be a perfect aperitif.

Winemaking

Following a careful assessment of the ideal harvest time (month, time of day, etc.) to achieve the greatest quality according to the plot of land, the grapes are destemmed and transferred into the soft press within 15 minutes. Here, skins are separated from the juice, and the must is gently extracted at low pressure levels. Subsequently, the must is transferred into stainless steel vats at controlled temperature, where the fermentation begins after the addition of selected yeasts. This is a crucial phase, as it determines the final wine bouquet (fermentation temperature: 16-18°C).

However, a portion of unfermented must is stored at 0 °C, to be added to wine in varying proportions during the secondary fermentation. This process is carried out in several lots over the year, at a temperature ranging from 18°C up to 12-13°C by the end of the refermentation. The resulting sparkling wine is cooled down and stored at a temperature of -2°C for up to three months, in constant touch with the fine lees of the secondary fermentation.

Finally, the bottling phase is carried out with steam-sterilized steel isobaric machines, without the use of any chemical product.

- **Grape variety:**
100% Glera
- **Location:**
The Prosecco DOC growing area
- **Pruning:**
Capuchin or double upside down
- **Vine density:**
3,000 vines per hectare
- **Yield:**
Approx. 16,000 kg/ha
- **Harvest time:**
From mid to late September
- **Properties of the must at the pressing stage:**
 - Sugar level: 17%
 - Fixed acidity (tartaric acid): 8.2 g/L
 - Ph: 3.0

Awards

- Best Italian Prosecco Luca Maroni from 2016 to 2020.
- 90 points Decanter in 2017.
- Gilbert & Gaillard: gold medal in 2018, 2019 and 2020. 90 points in 2021.
- Gold Medal Usa Wine rating in 2020.



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