

BIASIOTTO

Nonno Luigi

Prosecco Spumante DOC
Millesimato Extra Dry



Rich, with fair aroma, it expresses the virtues of a noble wine.

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

Soft, fresh, an excellent balance of acids and sugar can be counted on (residual sugar 15-16 gr./l.), as well as a good flavour/bouquet persistence. Its frankness underlines the characteristics of its territory and variety.

Pairings

Excellent as an aperitif, it goes perfectly with snacks, as well as after meal with mild cheese or cakes.

Methodology

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 in 2021 and 2022.
- Gilbert & Gaillard: gold medal in 2018 and 2020.
- Gold medal Berliner Wine Trophy in 2018 and 2021.
- Gold medal Bacchus in 2018.
- 17 points Jancis Robinson in 2020.



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