

AKELUM

Asolo Prosecco Superiore DOCG
BRUT

PRODUCTION AREA	— Asolo
VARIETY	— 100% Glera
ELEVATION	— 100–300 m asl
GROWING METHOD	— Modified double arched cane
VINE DENSITY	— 3,500 plants per hectare
PRODUCTION PER HECTARE	— 13,500 kg/ha
HARVEST	— September–October
VINIFICATION	— White soft pressed
PRIMARY FERMENTATION	— Controlled temperature flotation and fermentation
BASE WINE MATURATION IN STEEL	— At least six months
PRISE DE MOUSSE	— 30–40 days
SECONDARY FERMENTATION	— ‘Charmat method’ second fermentation in large containers
AGING IN BOTTLE	— 1–3 months
ALCOHOL	— 11.5% vol.
RESIDUAL SUGAR	— 9 g/l
PRESSURE	— 5 atm
STORAGE	— Keep in a cool place with constant humidity, away from light
ORGANOLEPTIC CHARACTERISTICS	
APPEARANCE	— Elegant, fine, lingering perlage: colour soft yellow with greenish highlights
FROTH	— Creamy
NOSE	— Spring flowers and green apples
FLAVOUR	— Flavourful, fresh and velvety
SIZES AVAILABLE	— 0.75 L – 1.5 L Magnum



TERROIR

The production area for 'Asolo-Prosecco' DOCG wine lies north of Venice, in the province of Treviso, nestling in the Montello and Asolo Hills, between Nervesa della Battaglia to the east and the town of Fonte to the west.

These two hill areas, which are almost independent of each other, both rise to elevations of 100 to 300m asl, with a highly distinctive landscape comprising gentle, harmonious slopes and curved contours that are more gentle than those in the Valdobbiadene DOCG area.

The Montello in particular features frequent Karst phenomena in the form of over 2000 sinkholes creating cavities of different dimensions that act as an underground drainage system. The hills comprise large formations of conglomerate rocks cemented together and covered by the typically red marl-clay or marl-sand soil of ancient origins, which is easily worked and broken up by weather conditions. The medium depth soil is highly decarbonated and acid reactive, with good water retention and mineral content. The territory's climate features mild springs, warm but not hot summers, and mild autumns due to the beneficial southern aspect of the vineyards and the contours of the peaks, which are perpendicular to the cold winds from the northeast; average summer temperatures are 22.6°C, at their highest in July; autumns are warm and dry, with breezes and strong day-night temperature excursions. Although this new territory is not part of our origins, we have acquired vineyards in the area because they possess qualities that can be successfully transferred into a bottle. Just like the Valdobbiadene territory we come from, Asolo has a rich complex history to pour into a wine glass. The name we have chosen for this wine highlights the Latin origins of the name Asolo - Acelum in Roman times - as well as the hilly nature of the territory, in particular the elevated site of the remains of an ancient fortress, the Rocca d'Asolo (the Indo-European root -AK means 'pointed peak').

TASTING NOTES

As we have only recently started operating in this territory, constant research is essential to understand what it can yield according to vintage and conditions in our vineyards. The consortium has not yet implemented zonation of the different terroirs that distinguish the ancient production area for Valdobbiadene DOCG to which we belong, although approximately ten years' study (the average age of the vineyards) has revealed that the ancient soil is the kind that yields moderately flavourful, fresh wines with modest structure. Because the soil is much more decarbonated than that of our original territory, the wine does not have the same finesse given by limestone to our Valdobbiadene DOCG.

Hints of spring flowers accompany the classical aroma of green apples typical of the Glera variety and the wine features the fine, creamy, lingering perlage that distinguishes our winery.

Ideal as an aperitif, it can be served with all food, including fish, according to the preferred degree of sweetness.

Recommended serving temperature 6-8 °C.

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