AKELUM

Asolo Prosecco Superiore DOCG
EXTRA DRY

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	15 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	Ripe fruit, citrons, lemons and green apples
FLAVOUR	Flavourful, fresh and velvety
SIZES AVAILABLE	0.75 L – Magnum 1.5 L

Produced and bottled by Azienda Agricola Andreola di Stefano Pola
Col San Martino, Farra di Soligo (TV) – Made in Italy – Contains sulphites

Andreola

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 this 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 provides 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. The wine features the fine, creamy, lingering perlage that distinguishes our winery.
Ideal as an aperitif, it is perfect served with all food, including fish, according to the preferred degree of sweetness.

Recommended serving temperature 6-8 °C.

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VITICOLTURA EROICA CERVIM

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013