

## **Sacchetto Asolo | Prosecco DOCG**

### **Prosecco**

### **Italy (PROSECCO) –**

#### **Domain**

##### **Sacchetto**

Cantine Sacchetto is located in a small village of Trebaseleghe, where the provinces of Treviso, Padua and Venice come together. The company was founded in the 1920s by Sisto Sacchetto. In 1980, the next generation, Filiberto and his son, took over and implemented structural changes to optimize the production process and ensure the quality of the grape. A good balance is always sought between innovation and tradition: despite modernization, tradition, local characteristics and the "nature" of wine remain paramount.

#### **Vinification**

Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts. Ageing in steel containers at a controlled temperature.

#### **Taste**

Bright, straw yellow colour. Delicate and mild, typical fruit with apple. Fruity and strong taste, always delicate.

#### **Food pairing**

Appetizer | Fish | Aperitif

#### **General information**

Type: Sparkling wine

Grape varieties: Glera (100%)

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 8°C

Taste profile: Light soft

