



# ASOLO-PROSECCO PDO



COUNTRY  
ITALIA



CATEGORY  
WINE

Registration date: 01 / 08 / 2009

## DESCRIPTION

The Asolo - Prosecco PDO is reserved for the following typologies of wine: Asolo - Prosecco PDO, Asolo - Prosecco PDO Spumante Superiore and Asolo - Prosecco PDO Frizzante.

## PRODUCTION AREA

The production area of Asolo - Prosecco PDO is within the territory of 19 municipalities in the Province of Treviso, in the Veneto region.

## BLENDS

White (incl. Semi-Sparkling), Spumante Superiore (incl. "On Yeasts"): min. 85% Glera, with the addition of, in a business environment Verdiso, Bianchetta Trevigiana, Perera, Glera Lunga, pure or combined, max. 15%. In the elaboration of Asolo - Prosecco PDO or Asolo - Prosecco PDO Spumante wines, the addition of wines obtained from Pinot Blanc, Pinot Noir, Pinot Gris and Chardonnay, pure or combined, is permitted, as long as the product contains at least 85% wine originating from the Glera grape variety.

## DESCRIPTION OF PRODUCT TYPOLOGIES

Asolo - Prosecco PDO is yellow to pale straw-yellow in colour, varying in intensity; the nose displays intense and refined fragrances of fresh yellow flowers and white fleshy fruit; it is dry and harmonious on tasting, well-balanced between hints of minerals and well-developed acidity which leads to a good and persistent finish on the palate. Asolo - Prosecco PDO Spumante Superiore is straw-yellow in colour, varying in intensity, bright, with persistent perlage; it is pleasing and characteristically fruity on the nose; the flavours on the palate range from brut to semi-sweet, and it is full-bodied, pleasantly fruity and characteristic. The Asolo - Prosecco PDO Spumante Superiore wines can be sold in the following typologies: Brut, Extra Dry, Dry and Demi-sec. It can display "On Yeasts" on the label. Asolo - Prosecco PDO Spumante Superiore with the reference "On Yeasts" is straw-yellow in colour, varying in intensity, with possible presence of haze; the

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nose displays pleasant and characteristic smell of fruitiness with possible hints of bread crust and yeast; it is fresh, harmonious and fruity, with possible hints of bread crust and yeast on the palate. Asolo - Prosecco PDO Spumante Superiore with the reference "on yeasts" must remain for at least three months on the fermentation yeasts; this period commences from the day of the tirage, but in any case from March 1st to June 30th of the year following that in which the grapes were harvested. A mixture of wines from the year in which the grapes were harvested can be used in the preparation of the base. It can be sold as Brut Nature. Asolo - Prosecco PDO Frizzante has a straw-yellow colour, varying in intensity; the nose is pleasant with fruity notes; it is fresh, fruity and harmonious on the palate. The Asolo - Prosecco PDO Frizzante can be sold in the typologies ranging from Dry to Semi-Sweet.

## REFERENCE BODY

## INSPECTION BODY



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## ECONOMIC INDICATORS



PRODUCERS 613  
BOTTLING COS. 47



PRODUCTION (HL)  
57,383




TURNOVER (MLN €)  
11.8



SURFACE (HA)  
824



 ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM

 A Ministry of Agriculture (Department of competitive politics, agri-food quality, horse and fishery; General Direction of quality agri-food and horse promotion) co-financed project by M.D 93007 of 12/23/2014.

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