SACCHETTO PROSECCO ASOLO BRUT DOCG
NV

Country
Italy

Region
Veneto

Varietal
Glera

Winemaker
Paolo Sacchetto

Alcohol Content
11.5%

Total Sulfur
No data

Residual Sugar
8-10 g/l

Acidity
5.6-5.8 g/l

HISTORY

Established in the 1920s, the Sabato family settled in the heart of the Valdobbiadene and has focused on Prosecco and its different terroir expressions. Today, third generation Paolo Sacchetto is at the helm of the wine making.

The vineyard are management philosophy is high touch, low intervention. Certified organic (EU standards), farming practices are maintained at a high level only intervening when absolutely necessary. The vines are left to thrive on their own and are kept with a cover crop to preserve moisture and are dry-farmed.

VINIFICATION and MATURATION

Hand-harvested at night to preserve freshness. Primary fermentation in flex tank, 14-18 months in stainless steel where secondary fermentation occurs. Bottled, cork and cage enclosure. (Charmat Method).

VINEYARD

Asolo is located north of Venice at the foothills of the Dolomites. Soil type is rich in sandstone and loam resulting in a style of prosecco that is more acid-driven. In 2009, the region was recognized for its superior quality of fruit and elevated to a Denominazione di Origine Controllata e Garantita (DOCG) and regarded as the "pearl" of prosecco.

TASTING NOTES

Pale straw in color, citrus and white flowers on the nose that translate to the palate. Fresh and vibrant with a medium-sized pearl. Consistent mousse, persistent acidity on the finish.

FOOD PAIRING

Apertif, bagels and lox, crab cakes, pavlova with strawberries.

BOUTIQUE WINE COLLECTION
SELECTED BY BRYCE MCNAMEE

PRESS

2023 Decanter WORLD WINE AWARDS GOLD