



# Tenuta d'Asolo Progress

Country & Wine House



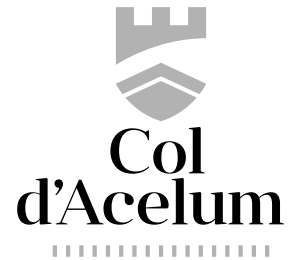
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Available in the Extra Brut, Brut and Extra Dry versions, made solely with Glera grapes hand-picked and selected in the Colli Asolani vineyards. Straw yellow in colour with very fine and persistent bubbles, it expresses the great mineral wealth of the terroir. It has distinct hints of white fruits on the nose, while on the palate it is pleasantly acidic, savoury and extremely fresh. Excellent with dry pastries, snacks, starters and suitable for any social occasion, it is best served at a temperature of 6-8 °C.



# Col d'Acelum

## ASOLO PROSECCO Superiore DOCG Extra Brut



### CHARACTERISTICS

Vine	Organic
Designation	Asolo Prosecco Superiore DOCG
Grape variety	Glera
Residual sugar	5 g/l (ExtraBrut)
Alcohol	11,5%
Format	0,75 l
Serving temperature	6/8 °C
Food pairings	Snacks, Starters, Dry pastries
Type	Sparkling wine
Winery	Progress Country & Wine House
Region	Veneto



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