



GILBERT & GAILLARD

THE FRENCH EXPERTS ON WINE

OFFICIAL CERTIFICATE

Ref.: 00110016

The Gilbert & Gaillard tasting panel (see below) awarded this wine:

Extra Dry Prosecco (2015) Prosecco DOC



Messina s.r.l.

Azienda Agricola BIASIOTTO

Wine awarded a SILVER MEDAL by the Gilbert & Gaillard International Competition 2016

The Tasting Panel

Gilbert & Gaillard

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BIASIOTTO

Prosecco Spumante DOC Extra Dry

Vuosikerta;

Alue; **Venetsia**

Rypäle;

Alkoholi;

Väri;

Tuoksu;

Maku;

Tarjoilulämpötila;

Ikääntymispotentiaali;

Ruokasuositus;

Tilakuvaus

PROSECCO SPUMANTE DOC EXTRA DRY "Andrea Biasiotto" - Millesimato

- Grapes: Glera
- Area of production: the Prosecco DOC Area
- Cultivation system: cappuccina or double inversion
- Number of plants per hectare: 2,800 approx.
- Production per hectare: 160 quintals
- Grape harvest: mid-late September
- Main characteristics of must at pressing: sugar about 17%, fixed acidity (expressed in tartaric acid) 8,2 g/l, Ph 3,0.

Methodology

After the harvest, the grapes are poured into a stainless steel trailer and immediately transferred to the wine-press, which separates the stalks from the grapes and subsequently presses the grapes.

After this, the pulp is transferred into the soft press, which extracts all the must without exerting high pressure and then separates the skin from the liquid part. At this point the must is transferred into the steel vats at a controlled temperature where the alcoholic fermentation starts after the addition of selected yeast. This last phase is very important and significant for the final bouquet of the product (fermentation temperature 18°C). This is how to obtain the base product for the production of the sparkling wine, which with the addition of cane sugar and selected yeast, is transferred to an autoclave for the re-fermentation and the acquisition of froth.

Once the sparkling wine has been obtained, it has to cool down to about -2°C for a period which goes from one to three months, always in close contact with the inert dregs of refermentation.

The last phase is the bottling, which is carried out with steam sterilized steel isobaric machinery and without the use of any chemical products.



Tasting profile

Colour: pale straw coloured yellow with or without greenish reflections depending on the time of year, brilliant with a fine and persistent beading.

Bouquet: intense fragrances with aromatic and fruity notes of apple, banana and peach, but also with flowery notes and a complete sensation of softness and candour.

Taste: slightly sweet but not sugary (residual sugar 12-14 gr./l.); fresh and soft with a pleasant finish and a delightful and characteristic aftertaste.

Pairings: the food and wine matching follows that of the still version (first dishes of low aromatic intensity, with vegetables or with seafood; second dishes of lightly spiced fish) but this wine has a great coupling with hors-d'oeuvres and is perfect as an aperitif, on its own or with various appetizers.

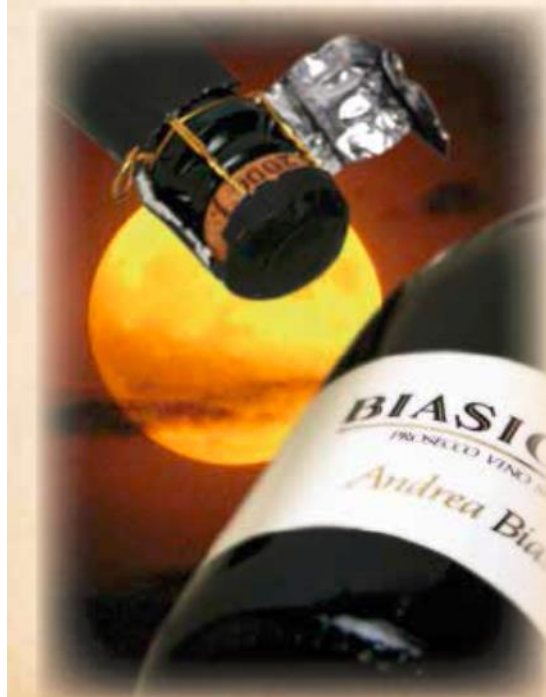
Classified as the best Prosecco DOC in Italy in the 2016 Guide "Annuario dei migliori vini italiani" by Luca Maroni.

Azienda Agricola Biasiotto S.A.G.S

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