



TENUTA BARON

VITICOLTURA SOSTENIBILE | ASOLO

ASOLO PROSECCO SUPERIORE DOCG BRUT | MILLESIMATO 2025

Available formats	0.75 L 1.5 L
Packaging	6 bottles 4 magnums
EUR-EPAL pallet	576 bottles 96 cases 6 layers
Bottles produced	31,000 bottles 500 magnums
Vintage	2025 Harvest
Denomination	Asolo Prosecco Superiore DOCG
Type	Charmat Method Sparkling Wine
Grape variety	100% Glera - Hand-harvested
Production area	Borso del Grappa (TV) - Asolo (TV)
Age of vineyards	11/45 years
Vinification	Temperature-controlled
Refinement	Stainless steel
Total acidity	5.6 g/l
Residual sugar content	5.9 g/l
Total alcohol	11.76% ABV
Total sulfur dioxide	106 mg/l
Wine Creator	Andrea Sbrissa



REGIONE VENETO



ZONA DI PRODUZIONE

ASOLO DOCG

VENEZIA

DESCRIPTION

A selection of our highest vineyards, between Borso del Grappa (Cassanego) and Asolo (From 220 to 380 asl).

Where we find loose and clayey soils rich in minerals. We chose these plots because the grapes they produce give us great structure and flavor and maintain an incredible acidity. These are ideal characteristics for producing an Asolo Prosecco with low sugar content.

TASTING NOTES

Pale straw yellow with green highlights and a fine, rich perlage.

The nose explodes with green apple and pear, revealing a savory, mineral note with hints of chalk. On the palate, fruit and flowers create a significant, persistent complexity that envelops the palate thanks to the creamy, fine bubbles.

AIS Italia



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