

Assensi

VINO SPUMANTE DI QUALITA' EXTRA DRY

In the 1970s Paternoster used to produce about 70,000 bottles of sparkling wine a year; Assensi represents the link between the past and the future of bubbly wine on Mount Vulture! Dedicated to lovers of elegant, characterful sparkling wines.

TASTING NOTE

Pale straw yellow with faint greenish highlights and a fine, persistent pelage.

On the nose it displays intense yet elegant notes of white flowers and Golden Delicious apples. The palate is fresh and harmonious, with mellow fruit nicely counterbalanced by lively acidity.

GRAPES

Falaghina 100%

ORIGIN

Vulture, Basilicata

VINIFICATION and MATURATION

The whole grapes are placed in a pneumatic press; only the free-run juice is used for making into sparkling wine.

Fermentation takes place at a low temperature in 50 hl pressurized tanks. The prise de mousse takes roughly 90 days, at a low temperature.

ALCOHOL

11,5% vol.

SERVING TEMPERATURE

6-8°C, in a tall, broad glass.

SERVING SUGGESTIONS

Ideal as an aperitif, with hors d'oeuvres and finger food. It can also accompany delicate fish and vegetable dishes, even from ethnic cuisines.

BOTTLE SIZE

750 ml



www.paternostervini.it

