

# BARIANO

*Prosecco Superiore*

DOCG



## THE VINEYARD

From the rustic hills of Asolo comes Bariano's latest sparkling creation: **Bariano Prosecco Superiore DOCG**, from the special region of **Asolo**, Denominazione di Origine Controllata e Garantita, offering the highest designation of quality among Italian wines.

Known as **the Pearl of Treviso**, Asolo is celebrated for its high quality varieties. Only the **finest Glera grapes** are used to create this brilliant Prosecco, lending to its superior taste. Its elegant perlage provides the most refined bubbles, for **the perfect sip at every pour**. Crisp and refreshing, Bariano Prosecco Superiore DOCG is an excellent addition to any celebration or special occasion.



## VINIFICATION

The jewel of the Bariano family, Bariano Prosecco Superiore is obtained from the vinification of the best glera grapes from a single vineyard, located in the hills of the Asolo region, where the sun exposure and the altitude make it the perfect area for the grapes to grow. After a soft squeezing out and an attentive **Charmat method**, a slow giving soft froth starts which lasts 60 days at a controlled temperature.



## WINE ASSEMBLAGE

**Vineyards:** Rive Della Chiesa.

**Terroir:** Perfect sun exposure and altitude makes this single vineyard produce the best Glera grapes in the hills of Asolo.

**Color:** A straw yellow with an elegant glow.

**Aroma:** Mineral driven, with hints of stone fruit and almonds.

**Palate:** Clean and bright with tight perlage, exposing subtle fruit. Crisp, with a persistent, elegant finish.

**Alcohol:** 11% ABV  
**RS:** 13%  
**Grape:** 100% Glera  
**Serving Temp:** 6-8°C



SCAN ME