

Dacastello's Asolo Prosecco Superiore Millesimato Brut DOCG

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Dacastello is a winery that, for over 20 years, has made it its mission to serve an increasingly discerning and competitive market while developing a profound knowledge of Italy's viticultural territories. Today, Dacastello offers various wine lines, the result of care and expertise in the individual production terroirs.

Dacastello's expertise and dynamism are among its key strengths, confirming the company's service and professionalism across various international markets.

The Asolo Prosecco Superiore Brut we tasted today is a perfect testament to this: a product that is growing rapidly in the

market with significant performance, both in terms of appeal and distribution.

It is fragrant as soon as it's poured into the glass, with exuberant yet well-balanced bubbles.

On the nose, it reveals all the freshness and the subtle, intriguing aromatics typical of the Glera grape.

On the palate, it's a wine of great pleasure and harmony, with the aromatic breadth carrying over with vibrancy and clarity, leaving a delightful aftertaste of white-fleshed fruit and hints of wildflowers.

Dacastello expresses its identity through more than 100 wines, and this Asolo Prosecco Superiore is a demonstration of the versatility and expertise of this long-established winery.

It pairs beautifully with lagoon fish dishes, vegetable pasta, and white meats, though its true "comfort zone" is undoubtedly as an aperitif shared among friends.

Company Profile

For over twenty years, Dacastello Vini has been enhancing Italian winemaking by offering a wide range of wines deeply rooted in the territory. Our selection includes an assortment of over a hundred types of wines that best represent the local character, Italian winemaking value, and accessibility to a diverse audience.

DACASTELLO VINI

Viale Industria, 17 Alba, CN 12051 IT
info@dacastellovini.com – +39 173 509 74
<https://www.dacastellovini.com/en/>

