

# SPUMANTE PROSECCO ASTORIA – CUVÉE FASHION VICTIM



Sparkling Wines  
SPUMANTE

CUVÉE  
FASHION VICTIM  
135 0,75 lt.  
138 1,5 lt. Magnum  
143 3 lt. Jeroboam  
Brut



È nell'autoironia dello stile assoluto, ma quality oriented, che nasce Fashion Victim® Astoria, per essere glamour sorridendo di sé stessi, trovando la tranquillità del valore interiore che ci stimola al sottile piacere del palato.

Astoria Fashion Victim® came about from the absolute irony of style, but quality oriented, to be glamorous while smiling to oneself, finding the calm inner value that stimulates us towards the subtle pleasure of the palate.

Astoria Spumante Prosecco

PRODUCTION AREA

Farm Val de Brun.

Vineyards: are north-south and west-east oriented with about 4,000/4,500 vine-stocks per hectare that in average are about 8/12 years old. Average production: 3/4 kg per vine-stock corresponding to 120/130 q. per hectare.

Grape variety: aromatic variety typical from Treviso province.  
Growing technique: Sylvoz.

### **TECHNOLOGY**

The grapes are manually harvested in September and are then soft pressed. The skins are then subject to a short cold maceration and the must to static racking. The must primary fermentation takes place in steel tanks at 18/19°C with select yeasts. The new wine is then kept on the noble lees for some weeks. Then the foam removal lasts 20/25 days at 18°C. After that the sparkling wine is kept on the lees for some weeks. Then the tartaric acid is stabilised and the sparkling wine is bottled. Final ageing in bottle.

### **ORGANOLEPTIC CHARACTERISTICS**

Perlage: very fine and persistent.

Colour: straw yellow with greenish reflections.

Bouquet: ethereal, delicate, and very characteristic because of the synergy between the variety perfume and the yeasts.  
Clear-cut aroma. Taste: full, harmonious, dry.

### **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 10.50 – 11.50

Sugars, g/l 13.50 – 14.50

Total acidity, g/l 5.50 – 6.50

### **SERVING TEMPERATURE**

6 – 8° C, obtained in the ice bucket.

### **PRESERVATION**

Keep in a cool and dry place, away from light and heat sources.

**AS INDICATED IN THE WINE LIST**

Cuvée “Fashion Victim” – Astoria