



- **Country:** Italy
- **Region:** Veneto
- **Subregion:** Prosecco
- **Vintage:** N/V
- **Colour:** White
- **Grape Variety:** Prosecco/Glera
- **ABV:** 11%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Fresh, elegant and lively
- **Drink With:** Good friends!

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

01925 819695

[wine@gerrardseel.co.uk](mailto:wine@gerrardseel.co.uk)

[gerrardseel.co.uk](http://gerrardseel.co.uk)

Gerrard Seel Limited  
31 Melford Court  
Hardwick Grange, Woolston  
Warrington  
WA1 4RZ

## ASTORIA FANO PROSECCO DI ASOLO EXTRA BRUT

<https://gerrardseel.co.uk/products/astoria-fano-prosecco-di-asolo-extra-brut-2015>

An amazing low sugar, low calorie Prosecco. All the fun without the sin!

Astoria Fano Prosecco is one of the finest sparkling wines the Prosecco region has to offer – with fewer calories. It is elegant, fresh and very fruity with a crisp dry finish.

The bubbles are fine and the fruity citrus and pear flavours are irresistible! Just 5 to 6 grams of residual sugar per litre and only 63 calories for every 100ml, it's going to be part of my diet from now on!

Produced in the tiny zone of Asolo and Montello, this wine is something of a rarity and certainly a jewel in the crown of Prosecco. Named after the lights found on the Venetian galleys, this will brighten any celebration! Best served around 5 to 6 degrees C it's just the thing to enjoy with friends but with works really well with fish dishes too.

---

### WHY WE LIKE THIS WINE

Well it's only in the Asolo zone where Prosecco can be fermented extra brut so this is something of a rarity. We have numerous clients who prefer their wines dry, dry, dry so this, for Prosecco, is just the ticket. Sometimes it's good to carry on with the aperitif through the first courses and with fish too and this will certainly do that. Fresh as a daisy too so it's really refreshing. Basically it ticks all the boxes for dry wine lovers.

---

### ABOUT THE GROWER

Brothers Paolo and Giorgio Polegato, members of the same winemaking family behind Antonini Ceresa Vini, set up Astoria Vini in 1987. Astoria wines are mainly produced from grapes grown on its own 40 acre Tenuta Val De Brun estate in Refrontolo, right in the heart of the DOCG Conegliano-Valdobbiadene zone. As you would expect from such a location the excellence of Astoria Vini Prosecco is a given. What you might not expect is the range and the quality of the still wines produced by Astoria Vini, from light, fresh, unoaked whites to substantial, ageworthy, barrique-aged reds and dried grape, Passito dessert wines – all of which are very stylishly packaged.

Awards for the Astoria Vini range of wines are numerous and it is seldom a year that goes by at Vinitaly, Italy's major wine fair, that the Polegato brothers are not rewarded in some form. In addition to the high quality of their wines they consistently offer exceptionally stylish packaging, helping the Astoria Vini to wines stand out in any situation. Great value, great looking and great quality.