



PROSECCO DOC

ORGANIC

Winemaker's note: A lovely Prosecco with a bouquet of apple and peach fruit. On the palate the flavors are ripe but still elegant with fuji apple, peach and fresh minerality. Delicate stream of bubbles on the finish.

Type: Sparkling wine

Appellation: Prosecco DOC

Varietal: 97% Glera, 3% Chardonnay

Vineyard Areas: Hills between Padova and Treviso

Training system: Dguyot and sylvoz

Vine density: 3,500 per hectare (1,400 per acre)

Yield of grapes in wine: 90 hl/ha (3,6 tons per acre)

Soil: Malm and clay

Harvest: Middle of September

Wine-making: The grapes are removed from the bunches and crashed. The juice, skins and seeds go for a soft pressing, where the skins and seeds are separated from the must. Then, the first fermentation takes place and last for about 15 days. The second fermentation will start in autoclave. After filtration and centrifugation the wine is bottled.

Aging: Stainless steel tanks and 2 months in the bottle

Alcohol: 11%

Food Pairing: It pairs well as aperitif, with low-fat fish in a white sauce or grilled, with risotto in a white sauce, with fresh fruit and dry cookies

Serving temperature: 6°- 8° C (43°- 47°F)

Glass type: Flute

ABOUT

It is an appellation in the North East of Italy, that includes vineyards of Veneto and part of Friuli. The provinces are: Treviso, Belluno, Padova, Gorizia, Pordenone, Udine, Venezia and Vicenza. This appellation has been established on 2009 by the Italian laws. There is also a smaller area of Prosecco DOCG of Conegliano and Valdobbiadene. Prosecco DOC is made with at least 85% of the white grape called Glera (also known as Prosecco). The remaining 15% can be other grapes such as Verdisio, Bianchetta, Perera, and Chardonnay. The name of Prosecco is derived from the village of Prosecco near the city of Trieste. The Prosecco is made with a method called "Charmat", which means that the second fermentation takes place in autoclave (pressurized stainless steel tanks), where in other sparkling wines, like Champagne, it's made in the bottle. The fermentation in autoclave is quicker than in the bottle enhancing the fruit and the flower flavours of the wines. Prosecco is becoming increasingly popular in Italy and throughout the world.

