

La Cavea,  
**Prosecco Spumante Brut NV**  
Veneto, Italy



### PRODUCER

The La Cavea wines are made for Liberty Wines at the Cantina Colli Vicentini near Verona. The name 'La Cavea' refers to the beautiful Roman architecture of Vicenza in north-eastern Italy. Wine has been made in the hills around Vicenza for centuries, and grapes like Merlot, Pinot Nero and Pinot Bianco were brought here by Napoleon at the beginning of the 19th century.

### VINEYARDS

The vineyards for this wine are located on hills with northern exposure. The soil here is calcareous of volcanic origin. The vines are trained using the Guyot system, with approximately 3,500 to 4,000 vines per hectare.

### VINIFICATION

The grapes were harvested, de-stemmed and crushed. A cool, slow and temperature controlled fermentation then followed in stainless steel. Secondary fermentation took place in sealed tanks using the Charmat method.

### TASTING NOTES

Light straw yellow in colour, this wine has an elegant bouquet and aromas of apples and pears. Fresh and fruity on the palate with hints of flowers and a crisp, dry finish.

Grape Varieties	<b>100% Glera</b>
Winemaker	<b>Alberto Marchisio</b>
Closure	<b>Natural Cork</b>
ABV	<b>11%</b>
Residual Sugar	<b>10g/L</b>
Acidity	<b>6.1g/L</b>
Wine pH	<b>3.14</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>