



VINEYARDS

The vineyards are located in the hills and are north facing. The hillside sites experience cooler nights, allowing the aromatic compounds of the grapes to develop. The vines are trained using the Guyot system. The soil is calcareous and of volcanic origin.

VINIFICATION

This Prosecco was made using the Charmat method. The grapes were hand-picked, and the stalks removed before crushing. After soft pressing the must was fermented in temperature controlled stainless-steel tanks until 10% ABV was reached. The wine was then moved on to pressurised tanks (autoclave) and an addition of yeast and sugar started a second fermentation under pressure. The CO2 generated by this second fermentation dissolved in the wine making it sparkling. After filtration and centrifugation, the wine was refrigerated and bottled under pressure to preserve the right level of dissolved CO2. The wine is "spumante" or "fully sparkling" as the pressure in the bottle is above 3 bars.

TASTING NOTES

This Prosecco is a light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and floral hints is followed by a very bright, clean and lifted, palate. The finish is very dry, with lingering freshness.

Grape Varieties	100% Glera
Winemaker	Alberto Marchisio
Closure	Natural Cork
ABV	11%
Residual Sugar	15.4g/L
Acidity	6g/L
Wine pH	3.24
Bottle Sizes	20cl,75cl,150cl
Notes	Sustainable, Vegetarian, Vegan