



PRODUCER

Finding a Prosecco producer with a Liberty profile - control of grapes, a quality ethos, one of the best producers in the zone and a wine that offers value for money - proved almost impossible. We eventually came to the conclusion that the only solution was to make our own, with the goal of producing a real Prosecco - clean, fresh, soft, frothing, uncomplicated, gulpable and above all, affordable. We've been making these wines together with Conegliano-born Andrea Morlin since 1994. Matt Thomson works with Andrea and a grower friend in a modern, compact winery tucked into the hills of this beautiful region.

VINEYARDS

Glera grapes for this Prosecco are grown on 4 hectares of vineyards in the DOCG Asolo, one of the traditional Prosecco producing areas with Conegliano – Valdobbiadene. The vines are trained with double Guyot system. The vineyards are planted on the gentle hilly slopes on well-draining clay soils.

VINIFICATION

This wine was made using the Charmat method. The grapes were picked late to allow the development of concentrated flavours. Once at the winery, the grapes were cool fermented in temperature controlled stainless-steel tanks until 10% ABV was reached. The wine was then moved on to pressurised temperature controlled stainless steel tanks and an addition of yeast and sugar started a second fermentation under pressure for 30 days. The CO₂ generated by this second fermentation dissolved in the wine making it sparkling. The wine spent one extra month in the autoclave in contact with the lees before being 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. The lower level of residual sugar than is usual with Prosecco makes this wine drier and more drinkable as a result. This is reflected on the label, which states 'Extra Dry'.

TASTING NOTES

Asolo, Valdobbiadene and Conegliano are the three areas that produce DOCG Prosecco. This Asolo Spumante is soft, scented and grapey, with delicious lightness and a long lasting 'mousse'. Perfect as an aperitif, it is best served between 6-8°C.

AWARDS

SILVER - Decanter World Wine Awards 2011

Grape Varieties	100% Glera
Winemaker	Andrea Morlin
Closure	Natural Cork
ABV	11%
Residual Sugar	15g/L
Acidity	6.1g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan