



Ita

Prosecco spumante DOC

Brut

Grapes: Glera.

Vineyard area: all vineyards are situated on gentle hillside slopes in the Veneto area. Vines are Cordon trained and density is 4-5,000 plants per hectare.

Harvest: the grapes are carefully picked in mid-late September when they reach full maturity but still retaining a high level of acidity that helps to express the freshness and fruitiness typical of Prosecco.

Vinification: the grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural sedimentation of the solids and juice. Selected yeasts are added to initiate fermentation. As soon as the fermentation is finished the wine is racked. The wine is then cooled to prevent malolactic fermentation, in order to retain the fresh aromas.

First fermentation: the first fermentation takes place off the skins in temperature controlled conditions not exceeding 18°C, in stainless steel for approximately 8-10 days.

Second fermentation: the second fermentation is carried out in cuvée close containers, of 150 HI. It is initiated by adding selected yeasts, and fermentation is very slow - at 14°C. The wine is continuously rotated in order to give it optimum contact with the lees for softness and body. The wine is then cooled and filtered ready prior to bottling.

Tasting notes: Ita Prosecco has fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots of mouth-filling tropical fruit and citrus flavours. This is an enjoyable, everyday drinking wine, ideally served as an aperitif.

