



PROSECCO DOC BRUT

Ita
COLLECTION

GRAPES: 100% Glera

VINEYARD AREA: The Glera grapes, which are indigenous to the Veneto region of **North East Italy**, are grown on gentle hillside slopes. Training is the Cordon system and the vines are planted using the high density method, with four to five thousand vines per hectare.

HARVEST: The decision on when to pick the grapes is critical – the grapes must be fully mature, but still retain the vital high acidity needed to make Prosecco. The harvest takes place in the **second half of September**.

VINIFICATION: After picking the grapes are de-stemmed and very gently pressed in a pneumatic press, followed by chilling and a **natural sedimentation** to separate the wine from the solids. Selected yeasts are added to initiate the **primary fermentation**. Fermentation takes place in **stainless steel tanks** in temperature controlled conditions not exceeding 18°C. Fermentation is off the skins and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked. The wine is then cooled, there is no malolactic fermentation in order to **retain as much freshness as possible**. We use the **Charmat method** for making Prosecco Spumante. The **secondary fermentation** is carried out in **150hl cuvée close tanks**. Selected yeasts are added and fermentation is very slow - at a temperature of around 14°C and at a pressure of around 3 bars. The wine is continuously rotated in order to give it maximum contact with the lees, resulting in a **well-rounded, full-flavored wine**. The wine is then cooled and filtered prior to bottling.

TASTING NOTES: ITA Prosecco Spumante has fine bubbles, with a classic fresh, aromatic nose. The wine is **very soft on the palate**, offering refreshing acidity with lots **fruit flavors** such as apple and apricot, with some **citrus notes**. Serve chilled as an aperitif, or perfect with vegetable or fish based oriental dishes.