



PROSECCO DOC BRUT ORGANIC GRAPES

PRODUCER PROFILE

- **Region:** Veneto, Italy
- **Estate Founded:** 1969
- **Winemaker:** Fabio Zardetto
- **Total acreage under vine:** 88
- **Winery total production:** 2.5 mil bottles



WINE DESCRIPTION

Made from organic Glera grapes harvested from gravelly soil vineyards on the banks of river Piave. The fragrant bouquet of nature, with intense floral and fruity aromas highlighted and preserved through the second fermentation in stainless steel tanks. Completely natural wine without use of any chemical agents in any phase of production. Entire Process is overseen by Suolo e Salute agency and certified by European community seal.



TASTING NOTES

Straw yellow color with greenish hues. Bouquet of wisteria flowers, fruity hints of green and golden apple, Williams pear and apricot. Gentle, vibrant and lively on the palate with harmonious perlage and persistent finish.



FOODPAIRING

A natural companion to “healthy” aperitifs, a perfect match of goat cheese and avocado tartines, grilled tofu, seaweed salads and delicate appetizers.

VINEYARD & PRODUCTION INFO

- **Production area:** province of Treviso ,
Prosecco DOC appellation
- **Soil:** various combinations of clay and chalky soils
- **Elevation:** 300 to 600 ft asl, mostly southern exposure
- **Production stats:** min 930 vines per acre,
max 7.3 tons of grapes per acre
- **First vintage produced:** 2015
- **Bottles produced of this wine:** 25mil bottles.

WINEMAKING & AGING

- **Varietals:** at least 85% Glera and up to
15% Pinot Bianco / Chardonnay
- **Fermentation vessels:** large stainless-steel tanks
(autoclavi); Charmat method
- **Alcoholic fermentation:** 10-12 days at 64°F
- **Sparkling fermentation:** 12 days at 59°F,
one month on the lees
- **Formats available:** 750 ml

ANALYTICAL DATA

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|--------------------------------|-------------------|
| - ABV: 11% | - PH level: 3.1 |
| - Pressure: 5+ ATM | - Acidity: 5.25 |
| - Residual Sugar: 12 g/l, Brut | - Dry extract: 18 |