



## PROSECCO SUPERIORE DOCG LONG CHARMAT BRUT

### 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

The top of the line, highest expression of Prosecco Superiore DOCG with full, elegant aromas obtained by a very long and precise fermentation with select natural yeasts. Made from perfectly ripe Glera grapes from best hillside vineyards within Conegliano-Valdobbiadene appellation. A labor of passion, skill and patience.



### TASTING NOTES

Bright straw yellow with flecks of gold and a refined perlage. Rich floral bouquet with focused citrus, apple and a touch of mint supported by intriguing bread crust notes. On the palate elegant structure with velvety texture and firm acidity, and long and creamy mineral finish.



### FOODPAIRING

Ideal as a refined aperitif, it also pairs brilliantly with shellfish, sushi, ceviches, risottos and white meats.

### VINEYARD & PRODUCTION INFO

- **Production area:** select vineyards within Conegliano Valdobbiadene Prosecco DOCG.
- **Soil:** Iron-rich and silty clay-loam.
- **Elevation:** 400 to 600 ft asl, mostly southwestern exposure  
Training method: Double-Guyot and Sylvoz
- **Production stats:** min 1000 vines per acre, max 5 tons of grapes per acre
- **First vintage produced:** 2018
- **Harvest:** mid-September
- **Bottles produced of this wine:** 20,000 bottles.

### WINEMAKING & AGING

- **Varietals:** at least 85% Glera and up to 15% Pinot Bianco / Chardonnay
- **Fermentation vessels:** large stainless-steel vats (autoclavi)
- **Alcoholic fermentation:** min 40 days at 60°F
- **Sparkling fermentation:** 45 days at 59°F, on the lees for 6 months at 25°F, 2 months in bottle before release.
- **Formats available:** 750 ml

### ANALYTICAL DATA

- **ABV:** 11.5%
- **Pressure:** 5+ ATM
- **Residual Sugar:** 12 g/l, Brut
- **PH level:** 3.2
- **Acidity:** 5.3
- **Dry extract:** 18