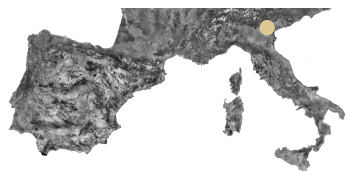




REGIONAL SELECTIONS

NV Prosecco Prosecco DOC, Italy



This is a classic Prosecco with all the heady aromas, delicate fruit and exuberant fizz that has made Prosecco the fastest growing wine style in the world.

Varietal: Glera (aka Prosecco)

Region: Prosecco, Italy

The area for production of Prosecco DOC is in north-east Italy and covers the five Veneto provinces -Treviso, Venice, Vicenza, Padua and Belluno - and four provinces in Friuli Venezia Giulia - Gorizia, Pordenone, Trieste and Udine. This is an exquisitely beautiful part of Italy. The climate is mild; the area is protected from harsh winters by The Alps and moderated by breezes off the Adriatic Sea. Warm days and cool nights towards the end of the season produce the fine aromatics for which Prosecco is famed.

Vine to Glass: This Prosecco is a finely-tuned blend of wines from different vintages. This is a traditional technique for making sparkling wines of a consistent house style and reliable quality. This wine was grown and produced according to strict organic principles and is certified organic by ECOCERT, the European inspection and certification body for sustainable development.

The fruit was harvested in early September and the grapes were destemmed and gently pressed to extract finest quality free-run juice. The primary fermentation occurred in tank in order to preserve fresh fruit flavours; the secondary fermentation took place under pressure in tank according to the Martinotti method. The wine is reduced to a low temperature to stop the fermentation when there is still a small amount of residual sugar; this provides the requisite hint of balancing sweetness expected of DOC Prosecco.

Tasting Notes: This Prosecco should be drunk young to best appreciate its heady aromas of flowers and fresh fruit flavours. Serve chilled between 6 and 8°C and enjoy with seafood, fennel risotto and good friends.



Organic Wine