

**REGION** - Cartizze (Veneto), Italy

**APPELLATION** - Valdobbiadene Prosecco Superiore D.O.C.G.

**VARIETAL(S)** - 100% Glera

**VINEYARD SIZE** - 0.73 hectares (planted in 1960)

**SOIL** - Clay with sublayers composed of sandstone and marl

**AGRICULTURE** - traditional

**ANNUAL PRODUCTION** - 540 cases

**CELLARING POTENTIAL** - 1 to 2 years



## VINIFICATION

Grapes were manually harvested and soft pressed. The must was collected and fermented in stainless steel tanks. The resulting still wine was then transferred into stainless steel pressure tanks along with sugar and selected yeasts for a secondary fermentation which lasted 70 days. During this time, the sugars were converted into alcohol and carbon dioxide (bubbles). After secondary fermentation was completed, the dead yeast cells were filtered out and the resulting sparkling wine was bottled under pressure for immediate release.

## TASTING NOTES

**NOSE** - Granny Smith apples, fresh mountain air, white flours and a slight hint of toast bread.

**PALATE** - Light body; medium acidity. Super fine bubbles. Full of apple flavours on the palate. Beautiful acidity and lively minerality.