



CA' DEL SARTO

Prosecco Frizzante

REGION: Friuli-Venezia Giulia

APPELLATION: Friuli DOC

VARIETAL(S): Glera

ABV: 13%

WINEMAKING:

Winemaking in white, in absence of grape marcs. Soft pressing, natural setting at controlled temperature of 20 C° The second fermentation take place at low temperature in own autoclaves, with a short pause on the lees to preserve fruitness.

This season was a great vintage for the Prosecco too. The grapes in early September were perfectly ripened, due to an optimal climate trend.

Constant temperatures in spring, hot but with cool nights summer, and a rainy end of August gave us very healthy bunches with fruity taste and crispy acidity.

The result we obtained is a straw yellow colour, fine perlage foam, a lightly aromatic nose with hints of rennet apple and a touch of citrus. A very soft mouth feel underpinned with light acidity. A very easy drinking wine perfect as an aperitif but also as a base to make the most famous italia cocktails.

VINTAGE NOTES:

