CA' DEL SARTO

Prosecco

BRAND: Ca' del Sarto wines are all hand-crafted, small-batch wines carefully made in some of the best regions in Italy: Abruzzo, Friuli, Toscana, and Piemonte. These wines are the result of a unique collaboration between local rock-star vintners and Enotec Imports since 1996. Ca' del Sarto wines are fresh, varietally correct expressions of their type and overdeliver on both quality and price for consumers and operators alike. The Florentine Lily depicted on the label is an ancient Roman symbol of peace and prosperity.

VARIETAL(S): 100% Glera

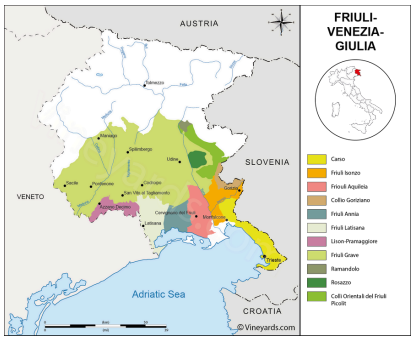
REGION: Friuli-Venezia Giulia

APPELLATION: Prosecco DOC

SOILS/ELEVATION: The renowned Anselmi family's estate is perched on the benchlands outside the historic village of Udine, 100-350 meters above sea level, on largely Ponca marl soils that contain a high proportion of limestone.

HARVEST: During ideal conditions in early September; grapes were harvested in the early morning to maintain cool temperatures and prevent spontaneous fermentation. The clusters were healthy and the berries had thick skins, giving the resulting must and wine more phenolic compounds and complexity.

WINEMAKING: Careful handling in the winery to protect the skins, followed by a short cold soak. The clusters were gently pressed and fermented at 20°C to preserve aromas, with a brief pause on the lees for complexity, before racking to clarify. Secondary fermentation was initiated in stainless steel autoclaves to complete winemaking.



COLOR: Straw yellow colour, fine perlage foam.

AROMAS: A lightly aromatic nose with hints of rennet apple and a touch of citrus and white flowers.

TASTE: A soft mouth feel underpinned with crisp acidity. Elegantly balanced with appealing apple, melon, and floral notes, creamy texture, a light minerality, and a lingering finish.

PAIRINGS: Ideal as an apertif or in spritzes, with salads, main dishes of chicken or fish and in particular with rich and savory soups.

TECHNICAL: Alcohol 10%; Acidity 5.96 g/l; pH 3.06; Sugars 13.9 g/l; Pressure 2.36 bar

ENOTEC IMPORTS