



PRODUCER PROFILE

Estate owned by: Latentia
Winemaker: Fabio Zardetto
Total acreage under vine: 88
Estate founded: 1936
Winery production: 150,000 Bottles
Region: Veneto
Country: Italy

Zardetto Prosecco Superiore Extra Dry N/V

WINE DESCRIPTION

Made from perfectly ripe hand-harvested Glera grapes from the hilly part of Conegliano Valdobbiadene DOCG. The first fermentation with selected yeasts develops aromas of apricots pears and wild flowers. These intense, fruity aromas are preserved through the second fermentation, which takes place in large temperature controlled stainless steel containers.

TASTING NOTES

Bright straw-yellow in color with an elegant and finely textured perlage, Extra Dry offers layered aromas of orange blossoms, lemongrass, peaches, and tropical fruits. Rich and silky on the palate, the fruity notes are well-integrated with the structure and the wine finishes with refreshing acidity and persistent perlage.

FOOD PAIRING

This versatile wine can be served as an aperitif and also pairs well with fish dishes, white meats, mild cheeses, and slightly spicy foods.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Conegliano Valdobbiadene DOCG
Vineyard size:	43 Acres
Soil composition:	Iron-rich and Silty Clay-Loam
Training method:	Sylvoz
Elevation:	400- 600 feet feet
Vines/acre:	1,000
Yield/acre:	5.4 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1990
Harvest time:	September
Bottles produced of this wine:	150,000

WINEMAKING & AGING

Varietal composition:	100% Glera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	Minimum 40 days
Fermentation temperature:	57 °F
Type of aging container:	Bottle
Size of aging container:	.75 L
Length of aging before bottling:	1 Month
Length of bottle aging:	1-2 Months

ANALYTICAL DATA

Alcohol:	11.5%
pH level:	3.1
Residual sugar:	16 g/L
Acidity:	6.5 g/L
Dry extract:	19 g/L