



PRODUCER PROFILE

Estate owned by: Latentia
Winemaker: Fabio Zardetto
Total acreage under vine: 88
Estate founded: 1969
Winery production: 20,000 Bottles
Region: Veneto
Country: Italy

Zardetto Prosecco Superiore Long Charmat Brut N/V

WINE DESCRIPTION

Made with passion, expertise, and patience, Zardetto Long Charmat DOCG is a premium Prosecco made from the most prestigious vineyards in the Conegliano Valdobbiadene area. Zardetto chooses the best selection of grapes, harvested at full maturity.

Once the grapes are selected, they are cooled, pressed, and kept in contact with the skin for two hours. After a second fermentation of 40 days, the wine is kept on the lees for approximately six months, bottled and rested two to three more months before release.

TASTING NOTES

This Prosecco has a brilliant straw yellow color, a sensual foam, and a refined perlage. Aromas of rich citrus, apple, and a hint of herbaceous mint, mingle with an intriguing bread crust note. On the palate, the structure is elegant, with firm acidity, savory minerality, velvety texture, and a long, creamy finish.

FOOD PAIRING

Ideal as an aperitif and also pairs brilliantly with sushi, ceviche, shellfish, and white meats.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Conegliano Valdobbiadene DOCG
Vineyard size:	5
Soil composition:	Silty Clay-Loam
Training method:	Sylvoz
Elevation:	495 feet
Vines/acre:	1,000
Yield/acre:	5.2 tons
Exposure:	Southwestern
Year vineyard planted:	1995
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	20,000

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:	6 Months
Length of bottle aging:	2-3 Months
Time on its skins:	2 Hours

ANALYTICAL DATA

Alcohol:	11.5%
pH level:	3
Residual sugar:	10 g/L
Acidity:	6.5 g/L
Dry extract:	19 g/L