



PRODUCER PROFILE

Estate owned by: Latentia
Winemaker: Fabio Zardetto
Total acreage under vine: 88
Estate founded: 1936
Winery production: 350,000 Bottles
Region: Veneto
Country: Italy

Zardetto Private Cuvée Spumante N/V

WINE DESCRIPTION

Zardetto created a special Cuvée with a blend of Glera, for long-lasting, expressive citrus notes, Chardonnay, for rich body and creamy texture, and Muscat, for fresh floral and grapey aromas. This fine Cuvée manages to be both playful and refined at the same time—sure to please even the most discerning palates.

TASTING NOTES

Brilliant straw-yellow in color with a delicate perlage, this sparkler expresses notes of pears, apples and peaches with a hint of wild flowers.

FOOD PAIRING

Pairs perfectly with grilled fish, smoked trout, grilled vegetables, vegetarian salads and Asian cuisines, such as spring rolls or chicken satay.

VINEYARD & PRODUCTION INFO

Vineyard size:	50
Soil composition:	Clay and silt moraine
Elevation:	200 feet
Yield/acre:	8.4 tons
Exposure:	Southwestern
Year vineyard planted:	2002
Harvest time:	September
First vintage of this wine:	2007
Bottles produced of this wine:	350,000

WINEMAKING & AGING

Varietal composition:	60% Glera, 25% Chardonnay, 15% Moscato
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	30 days
Fermentation temperature:	61 °F
Type of aging container:	Bottle
Size of aging container:	0.75 L
Length of bottle aging:	1-2 months

ANALYTICAL DATA

Alcohol:	11%
pH level:	3.2
Residual sugar:	12 g/L
Acidity:	5.2 g/L
Dry extract:	15 g/L