



PRODUCER PROFILE

Estate owned by: Latentia
Winemaker: Fabio Zardetto
Total acreage under vine: 88
Estate founded: 1936
Winery production: 2.5 Million Bottles
Region: Veneto
Country: Italy

Zardetto Prosecco Brut Organic N/V

WINE DESCRIPTION

Made from organic Glera grapes harvested from gravelly soil vineyards on the banks of river Piave, in the province of Treviso. The intense floral and fruity aromas of Glera are highlighted and preserved through the second fermentation, which takes place in large temperature controlled stainless steel tanks, following the Charmat method. Completely natural wine without use of any chemical agents in any phase of production. Entire Process is overseen by Suolo e Salute agency and certified by European community seal. The fragrant bouquet of nature!

TASTING NOTES

Straw yellow color with greenish hues. Bouquet of wisteria flowers, with fruity hints of green and golden apple, Williams pear and apricot. In the mouth it is gentle, vibrant and lively, with harmonious perlage and consistent finish.

FOOD PAIRING

A "healthy" companion to every aperitif, that pairs perfectly with fresh cheese tartines, tofu and wakame weed salads and avocado toasts.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Prosecco DOC Appellation
Vineyard size:	88
Soil composition:	clay and Chalky
Elevation:	300-600 feet
Vines/acre:	930
Yield/acre:	7.3 tons tons
First vintage of this wine:	2015
Bottles produced of this wine:	2.5 Million
Certified Eco-Friendly Practices:	Organic
Certified Organizations:	European Community Seal

WINEMAKING & AGING

Varietal composition:	85% Glera and 15% Pinot Bianco/Chardonnay
Fermentation container:	Stainless Steel
Length of alcoholic fermentation:	10-12 Days days
Fermentation temperature:	64 °F

ANALYTICAL DATA

Alcohol:	11%
pH level:	3.1
Residual sugar:	12 g/L
Acidity:	5.25 g/L
Dry extract:	18 g/L