

ZANOTTO

FIUMANO PROSECCO DOC TREVISO SPUMANTE BRUT



GRAPE VARIETY OR BLEND

100% Glera (Prosecco).

TERROIR AND CLIMATE

The Glera grapes for our Prosecco DOC Treviso spumante brut are harvested from family-owned vineyards located at the foot of the hills called "Colli Asolani" (within the province of Treviso, Veneto). These vineyards are at an altitude of about 150mt above sea level, have good sun exposure and benefit from the mild, temperate climate of the area. The soil composition is a balanced combination of silt, clay and sand.

YIELD

180 q/Ha. Estimated yield per plant: 7-8 kg.

HARVEST DATE

Early September.

WINEMAKING

The destemmed grapes are loaded into our press where we slowly and gently press out a beautifully fresh juice. The juice is then fermented at low-temperature in a stainless steel tank to preserve the fresh fruit flavors that are typical from the Glera variety. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature-controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine.

According to the Martinotti-Charmat method, we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. This stage of the process takes about 30 days, after which the wine is cooled and filtered.

After achieving DOC certification, our Prosecco is finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

DOC CERTIFICATION

Before being bottled, Prosecco needs to achieve DOC certification. The authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOC standards and regulation. Once the samples receive approval, the DOC neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

STORAGE

Aromatic wine, meant to be enjoyed young and fresh. Not suitable for ageing. Store vertically in a dry and fresh place, away from sunlight.

TECHNICAL DATA

Alcohol: 11% vol
Residual sugar: 10 g/l
Total acidity: 5,5‰

Dry extract: 15‰
Pressure: 4,5 bar.

TASTING NOTES

Brilliant straw yellow with fine, persistent perlage that forms a hearty white froth. Floral and mineral nose with a touch of citrus, displays pleasant notes of white flowers. On the palate it is lively yet elegant and very refreshing with a dry finish.

FOOD PAIRING

Great as an aperitif or an all-round wine.

SERVING TEMPERATURE

6 - 8 °C