



LOCATION:

Italy > Veneto
> Treviso

VARIETY:

Glera

WINEMAKER:

Fabrizio Fichera



SCIENCE

ABV: 11%

SUGAR RATE: 11 g/l

TOTAL SO2: 70

TOTAL ACIDITY: 5.5 g/l

La Torretta Prosecco

EXPERIENCE

NAME: Prosecco is named after a town in the Veneto. It was also the name of the grape until it was changed to Glera in 2009 to avoid confusion between the grape and the DOC/DOCG region.

CHARACTER: Persistent and lively bubbles with a fresh, fruity flavor of orange blossom, peach, and orchard fruits.

ENJOY WITH: A perfect aperitivo, fried foods, chips, dips, prosciutto and melon, creamy cheeses, and laughter.

BEST RESULTS: Serve chilled at 40-45° F.

EXPRESSION

FERMENTATION: Hand selected grapes, soft pressing and cold fermentation with secondary fermentation in small stainless steel tanks for a minimum of 40 days (Charmat method).

ELEVAGE: 40 days in stainless steel tanks.

FINING AND FILTERING: The wine stays in tank at controlled temperature and then filtered. Not vegan.

SULFUR: Added at pressing to preserve the grapes and then during bottling if necessary.

SOURCE

FARMING: Practicing sustainable methods like sexual confusion for insects reducing the need for sprays.

LAND: Sourced from approximately 20 hectares in the Treviso DOC.

VINE: Young Guyot trained vines. Average vine age is 10 years.

HARVEST AND PRODUCTION: Hand-harvested fruit, less than 16,000 cases produced.

