



## PROSECCO DOC BRUT N/V

### PRODUCER PROFILE

- **Region:** Veneto, Italy
- **Estate Founded:** 1969
- **Winemaker:** Fabio Zardetto
- **Total acreage under vine:** 88
- **Winery total production:** 2.5 mil bottles



### WINE DESCRIPTION

A contemporary Italian Prosecco with elegant bubbles, floral freshness and mouth-filling fruity aromas. Made from Glera grapes sourced from select vineyards in the hilly part of the DOC region. 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.



### TASTING NOTES

Straw yellow color with greenish hues. Bouquet of acacia flowers, apricots and green apples. Fresh and fragrant on the palate with flavors of citrus, apples, orange blossoms and stone fruits supported by creamy mouth filling bubbles and a sapid, mineral and persistent finish.



### FOODPAIRING

Zesty and stylish, Zardetto Prosecco DOC is the quintessential sparkling aperitif, and a great accompaniment to a variety of foods. Not to mention an excellent partner in cocktails.

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### VINEYARD & PRODUCTION INFO

- **Production area:** province of Treviso, within Prosecco DOC appellation
- **Soil:** various combinations of clay and chalky soils
- **Elevation:** 300 to 600 ft asl, mostly southern exposure
- **Production stats:** min 930 vines per acre, max 7.3 tons of grapes per acre
- **First vintage produced:** 1969
- **Bottles produced of this wine:** 1,5 mil bottles.

### WINEMAKING & AGING

- **Varietals:** at least 85% Glera and up to 15% Pinot Bianco / Chardonnay
- **Fermentation vessels:** large stainless-steel tanks (autoclavi); Charmat method
- **Alcoholic fermentation:** 10-12 days at 64°F
- **Sparkling fermentation:** 12 days at 59°F, one month on the lees
- **Formats available:** 750 ml, 187 ml & 1.5 l

### ANALYTICAL DATA

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|--------------------------------|-------------------|
| - ABV: 11%                     | - PH level: 3.1   |
| - Pressure: 5+ ATM             | - Acidity: 5.25   |
| - Residual Sugar: 12 g/l, Brut | - Dry extract: 18 |