

PRIMA CUVÉE

2021

PRIMA CUVÉE PROSECCO DOC EXTRA DRY

PROSECCO DOC • VENETO • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The vineyards, all within the Prosecco DOC zone, face southeast at elevations of 70-250 metres. The climate is temperate, with cold winters, warm summers, and consistent ventilation, while the day-night temperature differentials are moderate. The vines, dense-planted at an average of 4,000 per hectare, are trained to a mixture of spurred cordon and Sylvoz. The grapes are picked exclusively by hand, around mid-September; yields in must average 90 hl/ha.

Wine Making

The clusters are de-stemmed then gently pressed in a bladder press. After gravity-settling, the must is fermented 18-20°C, then re-ferments in 100 hl steel pressure fermenters for about two months, in accord with the Italian Method.

Food Suggestions

Pairs well with Italian antipasti and first courses of vegetable and fish.

TASTING NOTES

It appears luminous and sparkling, with a delicate bead of fine bubbles and a soft but generous mousse. The bouquet is generous, with emphatic notes of Golden Delicious apple, peach, and wisteria, displaying a wonderful balance between fragrance and refreshing crispness. The palate is fruit-forward and smooth, full-bodied and wellstructured; overall, it is a harmonious and elegant wine.

Glera grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 11.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

