

contempo

Prosecco 2015

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINIFICATION

The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts is made at a controlled constant temperature of 18 °C and is completed in 8-10 days. After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Frizzante basic cuvée. Afterwards the wine is filtered and stored in steel tanks with the addition rectified concentrated must, and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14-15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized, filtered and controlled before bottling. It was harvested the second half of September.

TASTING NOTES

Pale light yellow in color. A refreshing soft bubbly with delicate floral aromas and flavors of banana and apple and notes of acacia flowers. Fresh and light on the palate, with balanced acidity and body; harmonic with a pleasant dry aftertaste. Crisp and clean a delicious sipper, this is a very nice sparkling for everyday enjoyment, or wonderful for any celebration! Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses.

ACCOLADES:

- ♦ **95 POINTS** - Just Wine Points
(*latest rating)



REGION: Prosecco DOC
Treviso, Italy
ORIGIN: Hills around Treviso area
VARIETAL: Prosecco (Glera)
VINTAGE: 2015
ACIDITY: Delicate/Balanced
ALCOHOL: 11%
PROCESS: Stainless steel tanks.

