



Wine at Home

ARTISAN WINES DELIVERED

NAME *Bianco Spumante Extra Dry*

VINEYARD *Nave de Oro*

GROWER *Loris Tonon*

GRAPE/S *Glera (Prosecco grape)*

ALCOHOL *11%*



LOCATION *Veneto*



SPECIAL FEATURES

Italian sparkling wine from the Loris family who pioneered the Charmat Spumante Prosecco method in 1936. After its primary fermentation in stainless steel vats, a mixture of yeast and sugar is added to the wine to create the secondary fermentation and to create the bubbles. Many prosecco wines add sugar at this stage but this is extra dry and no sugar is added. This vineyard uses sustainable methods of viticulture, their own natural yeasts and the grapes are from a part of the terroir that falls just in between the new DOCG boundaries, hence its Bianco Spumante labelling. Sustainable, natural wine growing using cold maceration, leaving the must on the grape skins for up to 24 hours. Very slow secondary fermentation with natural yeasts.

TASTING NOTES

Rich, full and flowery nose. Fine, well integrated bubbles, supple and fresh balance with plenty of ripe green apple, peach and fresh almond aromas.

NOSE	<input type="radio"/> Delicate	<input checked="" type="radio"/> Floral	<input type="radio"/> Citrus	<input type="radio"/> Aromatic	<input type="radio"/> Toasty
PALATE	<input checked="" type="radio"/> Dry	<input type="radio"/> Fruity	<input type="radio"/> Crisp	<input type="radio"/> Complex	<input type="radio"/> Sweet
FINISH	<input type="radio"/> Soft	<input type="radio"/> Elegant	<input type="radio"/> Mineral	<input type="radio"/> Ample	<input checked="" type="radio"/> Fresh

WINE AT HOME SAYS

Exceptional value sparkling wine that's fresh, dry and packed with fruit flavours.