

# CAVAZZA

STORIE DI VIGNA DAL 1928



## PROSECCO

Prosecco Spumante DOC (sparkling)



SPUMANTE

Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

### TECHNICAL INFORMATION

|                            |  |
|----------------------------|--|
| AREA OF ORIGIN             | Berici Hills in the province of Vicenza, Veneto.   |
| SOIL TYPE                  | Mix of limestone and clay.   |
| VARIETAL                   | Glera (formally known as Prosecco).  |
| TRAINING SYSTEM            | Guyot  |
| AVERAGE VINE AGE           | 8 years  |
| HARVEST PERIOD/METHOD      | Second half of August.   |
| WINE MAKING                | Off skins  |
| PRIMARY FERMENTATION       | Without the skins for about 3 days in stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4 F. |
| FOAMING                    | 10-15 days   |
| FINING                     | In autoclave for 3 months.   |
| SPARKLING MAKING TECHNIQUE | Martinotti - Charmat   |

### ANALYTICAL CHARACTERISTICS

|                |            |
|----------------|------------|
| ALCOHOL        | 11,5% Vol. |
| RESIDUAL SUGAR | 8,0 g/l    |
| TOTAL ACIDITY  | 5,9 g/l    |

### ORGANOLEPTIC PROPERTIES

|                     |  |
|---------------------|--|
| COLOR               | Pale straw yellow with soft greenish hues.   |
| PERLAGE             | Persistent fine-grained foamy bubbles.   |
| BOUQUET             | Fresh notes of acacia flowers and wild apple.  |
| TASTE               | Fine, delicate palate, medium-bodied with a slightly sweet finish, and a persistent, fine-grained perlage all twisted on a high white foam.  |
| SERVING TEMPERATURE | 4-6°C/42.8-46.4°F  |
| SERVING SUGGESTIONS | Outstanding as an aperitif and excellent with any social occasion. It also goes beautifully with most delicate dishes throughout the meal, in particular those made with fish and seafood, such as scampi tails with zucchini and basil purée or most pasta dishes. Also try it with Asian food. |
| BOTTLE SIZE         | € 750 ml   |
| CLOSURE             | Wooden cork mushroom   |

### HOW TO DESCRIBE ON WINE LIST

PROSECCO DOC  
(Spumante Brut, Veneto Region)

### AWARDS

Wine Spectator 86/100



"SILVER MEDAL"  
Decanter

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