

Naturalmente

VINI NATURALI

PROSECCO COL FONDO - Frizzante (no added sulfites)

Grapes: Glera

It is the most original and traditional version of the Prosecco. Vinification is carried out without added sulphites and it becomes "frizzante", slightly sparkling, for natural fermentation and it is "col fondo", on the lees, with the deposit represented by the natural yeasts of the wine, that give a fragrant bread crust aroma. Organic and biodynamic principles in the vineyard, hand made harvest, no manipulations in the winery, native yeasts and no filtration are the methods used to craft this wine.

TECHNICAL SHEET

NAME OF THE WINE: Prosecco frizzante DOC with natural second fermentation in the bottle.

GRAPES: 100% Glera.

PRODUCTION-AREA: Pra' Longo estate in Monastier di Treviso. The proximity to the Adriatic Sea brings a marine influence and the proximity of the Dolomites mountains thanks to fresh summer winds contributes to create a magical microclimate for these grapes.

SOIL: alluvial, called "caranto", composed of white clay and dolomite rock sediments.

CLIMATE: mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000 vines per hectare trained with "guyot" system.

YEAR OF THE PLANTATION: 2011.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma. Focus is on organic farming.

HARVEST: middle of September, by hands in small cases. The grapes are immediately brought and crushed in Fossalta di Piave.

VINIFICATION: destemming and crashing of the grapes, cold skin contact, soft pressing, cool static clarification and fermentation with wild indigenous yeasts. Then the wine matures for several months on its noble lees. The lees are frequently mixed (battonage) in order to increase the thickness and the smoothness of the wine.

SECOND FERMENTATION: the wine becomes sparkling due to the natural fermentation in bottle and the lees, represented by the yeasts, are kept in the bottle in order to enrich organoleptically the wine.

ALCOHOL CONTENT: 10,5% by vol.

TASTING CHARACTERISTICS: creamy foam, light straw yellow color, intense bread crust aroma, harmonious taste, fresh, dry and with a medium body.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: ideal as an aperitif, throughout the meal and in any occasion, that requires a toast. When it is served it can be decanted to separate the "fondo", which means the deposit, and appreciate its clearness or it can be served with the "fondo" to appreciate more its aroma.

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

ALCOL: 10,5% vol.

RESIDUAL SUGAR: 0 mg/l.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 98,5x249.

BOTTLE AND CASE WEIGHT kg (full): 1,30 kg/bt, 16,0 kg/ct.

BOTTLES PER CASE: 12.

CASES AND BOTTLES PER PALLET: 6 layers of 8 cases, 48 cases per pallet, 576 bottles.

CASE SIZE mm (length x width x height): 406x310x260.



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