

ART OF EARTH ORGANIC PROSECCO DOC

COUNTRY:	Italy	APELLATION:	DOC Prosecco
REGION:	Veneto, province of Treviso (Northeast Italy)	WINEMAKER:	Andrea Toffoli
CLASSIFICATION:	Semi-sparkling wine	BOTTLE SIZE:	750 ml
VARIETAL:	85% Glera grapes, 15% other allowed varieties by DOC authorities.	SRP:	\$14.99
ALC/VOL:	10.5%		

BRAND BACKGROUND:

Art of Earth is the result of our global search for the finest organic vineyards making wines within classic appellations and their traditional varieties for a pure expression of the region. Our wines are true to their origins and winemaking traditions without the use of pesticides or herbicides.

WINE BACKGROUND:

With a floral and fruity aroma, and a fresh, light, lively taste, Prosecco DOC is the symbol of simple, refined drinking, intrinsically tied to the unmistakable 'Made in Italy' lifestyle.

The grapes used for Prosecco DOC are primarily Glera, a typical variety grown in north-eastern Italy since Roman times. Glera is a type of white grape. Its branches are dark brown and yield a large quantity of straw-coloured grapes.

WINEMAKING / VINIFICATION:

Fermentation with selected yeast for 10/15 days (temperature is always checked and controlled at 15° C. When fermentation is over, the wine is stocked at 10° C until the blending step takes place.

ELEVAGE:

Before the second fermentation in a pressure tank, must is filtered and clarified. Yeast and rectified concentrated must are then added to the must, for the second fermentation. After the re-fermentation, the sparkling wine is checked again to verify the levels of proteic and tartaric stability (at least 7 days at a temperature of -4 ° C).

CLIMATE:

Continental climate of rainy and cold winters contrasted hot summers.

NUTRITION:

Gluten Free, Non GMO, Organic

SOIL:

Limestone and clay.

ANALYSIS:

Acidity: 5.6 - 6.5 g/L pH: 3.05 - 3.20 Residual Sugar: 11.0 - 12.0 g/L

PALATE/TASTING NOTES:

This pale Prosecco has a yellow color and greenish reflection, which invite an intense nose of pear and green apple with nuances of acacia flowers. Incredibly fresh with good acidity Art of Earth Prosecco Frizzante is a wine of excellent balance and persistence.

PAIRINGS:

It's perfect as an aperitif or to start a meal complementing charcuterie, shellfish or salads. This prosecco is exquisite with a traditional Italian "Risotto ai frutti di mare".

UPC:

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