



CA' DI PRATA PROSECCO DOCG EXTRA DRY

COUNTRY: Italy
CLASSIFICATION: Sparkling Wine
REGION: Veneto
VARIETAL: 85% Glera + 15% Other varieties
ALC/VOL: 11%

APELLATION: DOCG
WINEMAKER: Dott. Walter Zamburlini
BOTTLE SIZE: 750 ml
PRODUCTION AREA: Treviso province - DOCG Conegliano Valdobbiadene
SRP: \$17.99

BRAND BACKGROUND:

Ca di Prata is born in the historic Village of Prata di Pordenone of Friuli-Venezia Giulia, the heart of the Prosecco Valdobbiadene DOCG. Wines of distinct quality are made by careful selections of Glera and other grapes, such as Pinot Bianco and Pinot Nero, blended and vinified using the traditional Martinotti method to make our unique styles of Prosecco.

WINE BACKGROUND/ STORY:

Since the middle of the thirteenth century the toponym 'Prosech' or 'Prosecum', but also the more modern 'Proseco' refers to a small town, bordering to the south-east with the bishopric of Trieste and to the north with the territory of Duino. Even today Prosecco is still a small town in the province of Trieste, in the far north-east of the Italian peninsula.

HARVEST:

The Glera grapes, produced in the high hills of Conegliano and Valdobbiadene, are harvested strictly a mano, around the second half of September when they have reached their peak and present a brilliant golden straw yellow colour.

WINEMAKING / VINIFICATION:

Once collected in small crates they are taken to the cellar where they are cooled to 10°C. After pressing the must is immediately separated from the clean skins and fermented in stainless steel tanks at a controlled temperature of 14° - 16° C for about 10/12 days.

AGING & BOTTLING:

Once fermentation is completed, the wine is cooled to 0°C and left to mature for a few days. After maturation it is filtered sterile and bottled. Finally it is left to rest in the bottle for at least 1 month before being released for consumption.

SORTING OF GRAPES:

This product has been created to express at most all the characteristics of a true Prosecco Superiore Docg. Produced from beautiful golden yellow high hillside grapes, ripe to the right point, harvested strictly by hand and transported to the cellar in small boxes.

ELEVATION:

At the moment of froth setting this wine is put into stainless steel autoclave where it ferments with the help of selected yeasts at a temperature of 14°-15° C for about 30 days.

CLIMATE:

The area is affected by a mild climate with sunny springs and mildly rainy and averagely hot summers and not excessively harsh winters.

SOIL:

Soils suitable for the cultivation of vineyards are those that are well exposed and drained, therefore high water or peaty soils are not allowed.

ACIDITY: 5.8 - 6.2 **PH:** 3.2 - 3.5 **RESIDUAL SUGAR:** EXTRA DRY **COLOR:** Golden straw yellow with greenish highlights.

NUTRITION:

Non GMO

PALATE/TASTING NOTES:

Its golden straw color with green reflections reveal a nose of ripe pear, white peach and acacia flower continuing on the elegant palate with a dry but persistent fruit finish.

PAIRINGS:

An elegant aperitif, our Prosecco DOCG Valdobbiadene is an excellent pairing to caviar, seafood mousse, crab cakes and oysters.

BOTTLE DIMENSIONS (HEIGHT/ DIAMETER IN): 305 x 86,1 cm **BOTTLE WEIGHT LBS:** 725 gr

UPC:
810057640025

