



#### PRODUCER PROFILE

Estate owned by: Fabio Zardetto  
Winemaker: Renzo Moret  
Total acreage under vine: 88  
Estate founded: 1969  
Winery production: 1,900,000 Bottles  
Region: Veneto  
Country: Italy



## Zeta Conegliano Valdobbiadene Prosecco Superiore Dry DOCG 2013

#### WINE DESCRIPTION

Produced in limited quantity, this vintage-dated sparkling wine takes its name from the first letter of the Zardetto family name, "Zeta" in Italian. Zeta is made from carefully hand-selected Glera grapes (formerly known as Prosecco) grown in a single vineyard in the San Pietro di Feletto commune, one of the best sites in the Conegliano Valdobbiadene zone. This is an exciting, complex sparkling wine with personality – the delicious culmination of Zardetto's relentless research into the area's treasured grape varieties.

#### TASTING NOTES

Bright straw-yellow in color with an elegant and finely textured perlage, Zeta offers layered aromas of orange blossoms, lemongrass, peaches and tropical fruits.

#### FOOD PAIRING

This versatile wine can be served as an aperitif and also pairs well with desserts like tiramisu or spicy Asian foods like massaman curry.

#### VINEYARD & PRODUCTION INFO

Production area/appellation:	Conegliano Valdobbiadene Prosecco DOCG
Vineyard name:	The Santa Maria di Feletto vineyard
Vineyard size:	43 acres
Soil composition:	Iron-rich and Silty Clay-Loam
Training method:	Sylvoz
Elevation:	495 feet
Vines/acre:	1,000
Yield/acre:	5.4 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1990
Harvest time:	September
Bottles produced of this wine:	100,000

#### WINEMAKING & AGING

Varietal composition:	100% Glera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	40 days
Fermentation temperature:	57 °F
Type of aging container:	Bottle
Size of aging container:	.75 L
Length of aging before bottling:	1 month
Length of bottle aging:	1-2 years