



---

### 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

---

## Tre Venti Conegliano Valdobbiadene Prosecco Superiore Rive di Ogliano Brut DOCG 2015

### WINE DESCRIPTION

Tre Venti, a limited edition single vineyard Prosecco, is the result of Fabio Zardetto's never-ending research into the Prosecco DOCG world. The hill of Ogliano enjoys a southern exposure where the term "rive" refers to the most prized part of the hill—much the same as "bricco," "ronco," and "poggio" are used in other regions in Italy. Moreover, the Tre Venti vineyard (located on the eastern border of the DOCG) is chilled during summer nights by a complex system of three winds (*tre venti*) blowing from the east. This effect allows the fruit-driven aromas and the fresh acidity of this Prosecco to develop slowly but fully.

### TASTING NOTES

This Prosecco has a brilliant straw yellow color, a sensual foam, and a refined perlage. The aromas are delicate with hints of floral notes, wisteria, acacias, green apples, pears, and citrus fruits. On the palate, the structure is elegant with firm acidity, velvety texture, and a long, creamy finish.

### FOOD PAIRING

Serve with first courses such as elegantly sauced crab dishes or salty tempuras.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Conegliano Valdobbiadene Prosecco DOCG
Vineyard name:	The Rive di Ogliano vineyard
Vineyard size:	5 acres
Soil composition:	Silty Clay-Loam
Training method:	Sylvoz
Elevation:	495 feet
Vines/acre:	1,000
Yield/acre:	5.2 tons
Exposure:	Southwestern
Year vineyard planted:	1995
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	10,000

### 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:	1.5 months
Length of bottle aging:	2-3 years

### ANALYTICAL DATA

Residual sugar:	5.5 g/L
-----------------	---------

