



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 2015

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

ANALYTICAL DATA

Residual sugar:	20.0 g/L
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