



PRODUCER PROFILE

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



Long Charmat Prosecco Superiore Brut DOCG NV

WINE DESCRIPTION

This top-of-the-line Zardetto Prosecco comes from the most prestigious vineyards in the Conegliano Valdobbiadene DOCG. The wine is made with passion, expertise, and patience, using the best selection of grapes hand-harvested at full maturity. Once the grapes are selected, they are cooled, pressed, and kept in contact with the skin for two hours. After a second fermentation of 40 days, the wine is kept on the lees for six months and then bottled and rested for two to three more months before release.

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TASTING NOTES

This Prosecco has a brilliant straw yellow color, a sensual foam, and a refined perlage. Aromas of rich citrus, apple, and a hint of herbaceous mint, mingle with an intriguing bread crust note. On the palate, the structure is elegant, with firm acidity, savory minerality, velvety texture, and a long, creamy finish.

FOOD PAIRING

Ideal as an aperitif and also pairs brilliantly with sushi, ceviche, shellfish, and white meats.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Conegliano Valdobbiadene Prosecco DOCG
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:	Minimum 40 days
Fermentation temperature:	57 °F
Type of aging container:	Bottle
Size of aging container:	.75 L
Length of aging before bottling:	6 Months
Length of bottle aging:	2-3 Months

ANALYTICAL DATA

Alcohol:	11.5 %
pH level:	3.0
Residual sugar:	10.0 g/L
Acidity:	6.5 g/L
Dry extract:	19.0 g/L

