

PROSECCO FRIZZANTE VINTAGE

CHARACTERISTICS

Semi-sparkling prosecco has always been better suited for simple, immediate consumption than the sparkling version. Pale straw yellow with greenish highlights, this wine has a fruity nose with pronounced notes of green apple and hints of peach, accompanied by floral notes of wisteria and acacia blossom. The nose is delicate and fruity. Its piquant crispness makes it the perfect match for shellfish, seafood, delicate fish, herb risottos, smoked salmon canapés, and cheese and spinach crepes. Serve at 10°C.

PROFILE CONTENTS

| | |
|------------------|---|
| grape varieties | Glera (Prosecco) |
| appellation | Denominazione di Origine Controllata Treviso |
| year of planting | 2004/2007 |
| soil | gravelly clay/sand and silt |
| vine spacing | 1.00 x 2.80 m |
| pruning | sylvoz on upward-trained vertical-trellised vines |
| yield/hectare | 14 t |
| alcohol content | 11.00 vol.% |
| residual sugar | 11 g/l |
| acidity | 5.70 g/l |
| ph | 3.30 |
| pressure | 2.5 bar |

VINIFICATION

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C.

Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.

"Prosecco is one of the oldest and most characteristic wines of the Republic of Venice. Giol, the longest-established producer of Prosecco, has been making it for centuries.

The bottle for our artisanal wine now features a stopper that recalls the rural traditions of yesteryear."



BOTTLE TECHNICAL INFO

cl. 75 | mechanical stopper
and natural cork

ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560482



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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