



## PRODUCER PROFILE

Estate owned by: Latentia  
Winemaker: Fabio Zardetto  
Total acreage under vine: 88  
Estate founded: 1969  
Winery production: 2,500,000 Bottles  
Region: Veneto  
Country: Italy



## Prosecco DOC Brut N/V

### WINE DESCRIPTION

Made from Glera grapes sourced from various vineyards in the hilly part of the DOC region, northeast of Conegliano. The first fermentation takes place after a brief maceration, which enhances the typical citrus and tropical aromas of the Glera grapes. These intense, fruity aromas are preserved through the second fermentation, which takes place in large temperature controlled stainless steel containers.

### TASTING NOTES

Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth. Aromas of white flowers, apricot and herbs create a delicately soft bouquet. The palate is comprised of citrus, orange blossoms and stone fruits. Fresh citrus and floral notes linger on the finish. It's an ideal aperitif and the perfect choice for celebrations large and small. Not to mention, an excellent partner in sparkling cocktails.

### FOOD PAIRING

Zesty and stylish, Zardetto Prosecco is the quintessential sparkling aperitif, and can be served alongside a wide array of foods.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Prosecco DOC
Vineyard size:	250
Soil composition:	Clay and chalk
Elevation:	300- 600 Feet feet
Vines/acre:	1,000
Exposure:	Southern
Year vineyard planted:	From 1995
Harvest time:	September
First vintage of this wine:	1969
Bottles produced of this wine:	2,500,000

### WINEMAKING & AGING

Varietal composition:	At least 85% Glera with the addition of up to 15% Pinot Bianco/Chardonnay
Fermentation container:	Stainless steel tanks
Type of aging container:	Bottle
Size of aging container:	0.75 L

### ANALYTICAL DATA

Alcohol:	11
pH level:	3.1
Residual sugar:	12
Acidity:	5.25
Dry extract:	18