

INDIGENOUS

PROSECCO BRUT DOC NV



Production:
9,000 cases
per year



Average Yield:
10,000 bottles
per hectare



Grape Variety:
100% Glera



Denomination:
Prosecco Brut
DOC



Alcohol:
11% vol.



Location:	Treviso
Soil:	Chalky
Avg. Vine Age:	15 years
Altitude:	180-250 feet
Exposure:	Southwest
Time of Harvest:	Mid September
Fermentation:	Secondary fermentation in stainless steel, closed cuvee tanks, with selected yeasts for a minimum of 60 days, followed by tartaric stabilization at a low temperature in stainless steel vats.
Aging:	2 months in bottle
Release:	Spring
Color:	Light straw yellow
Bouquet:	Bright notes of white peach and yellow flowers, with hints of sweet spices
Palate:	Nicely evolving creaminess brings out notes of candied apple and white peach, elegantly balanced with a crisp minerality
Evolution:	2-3 years
Food Pairing:	Oysters, light cheeses, cold cuts, pear and nuts
Training System:	Double Guyot
Total Acidity:	6.8 grams/liter
Sugar Content:	12 grams/liter
pH Level:	3.2
Serving Temp:	50°F
Glass:	Champagne glass