

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