

VARIETY

Northern Italy is the home of sparkling Prosecco where it was first produced in the late 1800s. The Prosecco grape variety on which the wine is based was renamed Glera in 2009, and Prosecco was registered as a protected denomination of origin DOC. Italy's largest DOC by far. The light, fresh and fruity style of sparkling Prosecco has gained great popularity around the world and is now planted in many countries outside of Italy. The Prosecco grapes have large loose bunches with average size berries and grow well in the Murray Darling region.

WINEMAKING

Fruit arrived at the winery in the early hours of the morning after being picked in the cool of the night. Berries removed from the stems and pumped into our bag press. The free run juice was clarified and then fermented to dryness in stainless steel at low temperatures to retain the primary fruit flavours. A secondary ferment was then carried out in a pressure vessel, where the bubbles are retained in the wine and later bottled under pressure.

SENSORY

COLOUR: Light green with lively, persistent bubbles.

AROMA: Attractive green pear and tropical fruits.

PALATE: Light and fresh with soft acid and a fine bubble. Flavours of green pear and apple, brut style with a hint of sweetness - fun!



N.V.

PROSECCO MURRAY DARLING, VIC

100% Prosecco 'Glera'

STYLE

Prosecco is becoming increasingly popular in Australia, as people look for a light dry sparkling wine with lower alcohol, it is certainly taking over from the much sweeter Moscato wines. It has been very well established and marketed particularly by Italian families from the cool King Valley region, first planted in 1999, but also performs well in our warm coastal climates, bringing a mineral essence to the palate.

Our Prosecco is classified as "Brut" style which is the driest of sweetness levels made here, and the healthiest as it is lower sugar. It's delightful, carefree but not careless. A lovely and fine glass of bubbles, beautifully suited to our lifestyle here, don't wait for a special occasion, if the sun's out, chill a bottle and go for it.

FOOD MATCH

A versatile food-friendly sparkling that works well with canapés, antipasto, seafood and spicy Asian dishes.

CELLARING

Drink now

WINE ANALYSIS

Alcohol 11.0% ~ pH 3.27 ~ Total acidity 5.7 g/L ~
Residual Sugar 12.3 g/L (Brut)