

PROSECCO

Velvety creaminess, aromatic explosion, bubbly freshness. SUN GODDESS PROSECCO is the ultimate sparkling wine to celebrate everyday uniqueness.

SUN GODDESS WINES are produced with love and passion from sun-kissed vineyards owned by Fantinel family in Friuli Venezia Giulia, where the peculiar microclimate and the precious terroir guarantee premium quality wines.



Mary J. Blige

The name SUN GODDESS evokes powerful childhood memories that I carry with me today. I've always loved the sun, and as a child I always tried to capture the sun's warmth and energy. It was magical to me, and it's with that spirit, that my sister began calling me "Sun Goddess".

"Sun Goddess" immediately struck me as the perfect name as it connects my real life, conveys the connection between nature, and the personality of wines I enjoy the most, combined with my style and that of Fantinel.

At Fantinel estate, in the heart of Friuli upper plain, a few steps from the mountains, the stony surface and the pronounced temperature differences between night and day allow the ideal conditions to grow grapes for top quality sparkling wines. Sun Goddess Prosecco is a premium expression of the territory's sparkling-wine attitude, joining quality excellence and style uniqueness.

TECHNICAL NOTES

Grapes: Glera

Origin: DOC Prosecco

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 4,000

Yield per hectare: 15 tons

Harvest: grapes are picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: after the first fermentation, the wine is introduced in small "autoclave" stainless steel tanks for the sparkling process (Charmat Method).

Bead: fine, numerous and long-lasting.

Appearance: straw-yellow with citrine glints.

Nose: intense and extremely elegant, giving off fruity aromas recalling especially apple, pear and peach.

Palate: a creamy essence and a velvety flavor, revealing a structured body rich in volume and smoothness. Acidity is pleasant and perfectly balanced, for a freshness feeling and a delightful after-taste.

Alcohol: 11.5 % vol.

Sugar content: 12 g/l - Brut

Ideal serving temperature: 6-8°C

Pairings: perfect as a glass between meals and for aperitif time, Sun Goddess Prosecco boasts a structure and a crisp, refreshing flavor that easily accompany many dishes. The best pairings include shellfish and seafood starters (oysters, shrimps, lobsters...), crudités in general, salads, cheeses, cured meats. Delicious with Asian dishes like sushi and sashimi.



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Fantinel

www.sungoddesswines.com