

# Prosecco Zero



## The Process

Prosecco Zero is produced by cold pressing Glera grapes which are hand harvested in small batches only after they have reached perfect maturity and kept refrigerated overnight at temperatures of 15 - 17C. The next day the grapes are de-stemmed and softly pressed in order to avoid the extraction of unwanted compounds. The resulting “must” (squeezed grape juice) is then decanted into our stainless-steel tanks. After the alcoholic fermentation process finishes, we then remove the yeast to keep our wine as fresh as possible. We lower the tank’s temperature to -3C for three weeks and then we do a fine filtering (reverse-osmosis) removing all sugars and all particles. Resulting in 2.1 grams of sugar per 750 ml bottle.

## Description

Straw yellow with a silver rim, and bright concentration. Fresh clean aromas of green apples, pear, apricot and citrus interweave with Mediterranean herbs and lemongrass. A dry yet balanced medium finish. *Food pairings:* Is ideal for fish, its clean and refreshing mouthfeel makes it a pairing delight. Soft and creamy cheeses are ideal.

## Technical Sheet

PH: 3.09  
Alcohol: 11.36%  
TA: 6.21 gr  
Grape Varietal: Glera 100%

