



*Tenuta Civranetta*

# PROSECCO DOC FRIZZANTE COL FONDO



<b>Grape</b>	Glera
<b>Alcohol level</b>	11% vol.
<b>Production area</b>	Single vineyard, Venice mainland, Veneto Region
<b>Location</b>	The vineyards are located in the old family estate, Tenuta Civranetta, close to the lagoon of Venice
<b>Training system</b>	Sylvoz
<b>Soil</b>	"Caranto", pleistocene origin
<b>Colour</b>	Pale straw yellow with typical veiling of the sur lie fermentation
<b>Bouquet</b>	Pleasant hints of green apple, white peach. A splash of citrus on mineral background
<b>Taste</b>	On the palate it is sapid, pasty, fresh and harmonious. Floral and fruity, with slight bread crust aromas
<b>Serving temperature</b>	6°-8°C Consume it limpid after it has separated from the deposit, or still slightly turbid
<b>Pairing suggestion</b>	The contact with the yeasts on the bottom makes it soft. Pleasant as an aperitif, it can be served as well throughout the meal paired with delicate dishes. Try it with fried calamari and shrimps. Ideal also in combination with dishes rich in fats, such as mountain cheeses and cold cuts. Its versatility makes it an interesting match with spicy Asian cuisine

The particular soil of Civranetta estate, near the Lagoon of Venice, conveys a compound aromas balance to every single grape. The proximity to the sea and its prevailing winds, give the grapes a distinct flavor that increases their aromas. Prosecco Col Fondo is characterized by the deposit of the yeasts on the bottom: it is made according to the traditional method, which has been used since 1700s', of second fermentation in the bottle without disgorgement. What is obtained is a dry, fruity and refreshing wine. The prolonged contact with the natural yeast confers on it a sapid and decisive finish and a well-balanced flavor, with bread crust aromas. Direct and clean, it is possible to consume it limpid after it has separated from the deposit or still slightly turbid.

