

Prosecco Brut Conegliano Non-Vintage



Wine Description

Made from 100% Prosecco grapes sourced from selected vineyards around the hills of Conegliano. The first fermentation takes place after a brief maceration, which enhances the typical tropical aromas of the Prosecco grapes. These intense fruity aromas continue to develop during the second fermentation, which takes place in large temperature-controlled stainless steel containers.

Tasting Notes

Crystal clear with a hearty white froth and a fine perlage, Zardetto Prosecco offers fresh, fragrant aromas of peach, citrus and tropical fruits. Delicately soft and harmonious on the palate, Zardetto Prosecco is extremely versatile: it can be enjoyed anytime, from important celebrations to last-minute parties. Zesty and stylish, Zardetto Prosecco is the quintessential sparkling aperitif, and can be served alongside a wide array of foods.

Vineyard Characteristics

Production area/name of vineyard:	Various vineyards in Conegliano
Size of vineyard (acres):	400 leased
Soil composition:	chalk, clay
Training method:	varied
Elevation (feet):	450
Yield/acre (tons):	3.5-4
Exposure:	Eastern/western
Year vineyard planted:	1972
Agronomist/Vineyard manager:	Renato de Noni

Producer Profile

Owned by: Fabio Zardetto

Winemaker: Renzo Moret

Total acreage under vine: 100

Estate founded: 1990

Winery production total: 1,800,000

Region: Veneto

Country: Italy

Winemaking & Aging

Varietal composition:	100% Prosecco
Harvest time:	September-October
Winemaking consultant:	Renato de Noni
First vintage of this wine:	1969
Number bottles produced of this wine:	900,000

Fermentation

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	15
Fermentation temperature (°F):	65-68
Length of maceration (days):	0

Aging

Aging container:	Stainless steel tanks
Size of aging container:	
Length of aging before bottling:	minimal
Length of bottle aging:	minimal

Analytical data

Alcohol:	11.0%
pH level:	3.1
Residual sugar (grams/liter):	10
Acidity (grams/liter):	6.5
Dry extract (grams/liter):	18

