



Ca' dei Zago

Ca' dei Zago
VALDOBBIADENE 1924

Prosecco Col Fondo Valdobbiadene D.O.C.G.

REGION

Veneto

VARIETY

Glera, small amounts of Verdiso, Perera, and Bianchetta from the Valdobbiadene area.

Exposure and altitude: South, South-west, 850 feet ASL (250 m ASL)

Soil composition: Clay and limestone

Cultivation method: Double-arched cane. Organic farming.

Harvest: Traditional hand-picking of the grape and careful selection in the vineyard during the second half of September.

Vinification: Soft pressing of the grapes, decantation of the must for 24 hours.

Fermentation: Fermentation in concrete tanks on the lees for the whole winter season. The wine doesn't go through other pouring and is decanted in tanks with periodical bâtonnage, in order to keep it homogeneous and let the yeast work. The wine exposure to the winter cold, in addition to the contact with the lees, helps the production of the natural tartaric and protein stability characteristic of the Glera grape.

Refinement: In the first quarter of the second, third and fourth waxing moon of the new year, the wine is bottled and the bottles are put in horizontal position for about two months for the second fermentation. Then the bottles are stored vertically in order to make the yeast slowly sediment at the bottom. There is no disgorgement

TASTING NOTES

"Inviting scents of ripe orchard fruit, citrus, bread crust, Alpine herb and a whiff of crushed stone. The refreshing frothy palate delivers lime, tangerine zest, green apple and a hint of lemon drop alongside bright acidity. A mineral note backs up the finish."

Kerin O'Keefe, Italian Editor
Wine Enthusiast

FOOD PAIRINGS

Perfect as an aperitif, it pairs very well with seafood and fresh tuna salad. Also great with cold cuts, sauteed mushrooms and risotto.