



Ca' dei Zago

Ca' dei Zago
VALDOBBIADENE 1924.

Prosecco di Valdobbiadene
DOCG
**Metodo Classico - Bottle
Fermented**

REGION

Veneto

VARIETY

Glera 90%, Verdiso 5%, Perera and Bianchetta 5% from a single-vineyard located in Bastia di Mondeserto, Frazione di Saccol in Valdobbiadene.

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

Soil composition: Clay and Limestone.

Cultivation method: Double-arched cane. Organic farming.

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

Vinification: Using the natural hill position of the cellar upon two levels, Ca' dei Zago farms the vines thanks to the force of gravity. With a soft pressing the must is obtained and, after it decants, the alcoholic fermentation begins.

Fermentation: The wine aging proceeds until April in contact with the lees and it is periodically homogenized. In April, the wine is separated from its lees, and with the first quarter of the fourth growing moon of the new year, the wine is bottled for the second fermentation. This process is carried on using the force of gravity. Bottles are put in a horizontal position and rest into the cellar for seven months. Remuage in pulpitres for other two months.

Refinement: Disgorgement in January; yeast are removed from the neck of the bottle. With to this method they keep the natural qualities of the wine in respect of the balanced flavor of the grapes.

TASTING NOTES

"Alluring aromas of fragrant jasmine, wisteria and white peach. Thanks to 80-year old vines, the linear palate has both finesse and concentration, offering ripe yellow apple, Bartlett pear, energizing mineral tones and a saline note alongside a creamy mousse."
Kerin O'Keefe, Italian Editor
Wine Enthusiast

FOOD PAIRINGS

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