

THE FAMILY

MURRAY DARLING AUSTRALIA

NV PROSECCO

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

THE GRAPES

Northern Italy is the home of sparkling Prosecco where it was first produced in the late 1800s. The light, fresh and fruity style of sparkling Prosecco has gained great popularity around the world and is now planted in many countries outside of Italy. The prosecco grapes have large loose bunches with average size berries and grow well in the Murray Darling region.

THE WINEMAKING

Fruit arrived at the winery in the early hours of the morning after being picked in the cool of the night. Berries were removed from the stems and pumped into our bag press. The free run juice was clarified and then fermented to dryness in stainless steel at low temperatures to retain the primary fruit flavours. A secondary ferment was then carried out in a pressure vessel, where the bubbles are retained in the wine and later bottled under pressure.

THE WINE

Light green in colour with lively, persistent bubbles, attractive green pear plus tropical fruit aromas and flavours. The palate is light and fresh with soft acid and a fine bubble. Easy drinking and very refreshing.

THE FOOD

A versatile food-friendly sparkling that works well with canapés, antipasto, seafood and spicy Asian dishes.

ANALYSIS

Variety:	Prosecco
Region:	Murray Darling
Alcohol:	11.0%
Acid:	6.1 g/l
pH:	3.19
Sweetness:	13.7 g/L (Brut)

