

2019 PROSECCO (DRY SPARKLING WHITE)

Barossa's first Sparkling Prosecco
4th Release. Barossa's new chic aperitif

Base Vintage: 2019 / Bottled June 2019

Prosecco is the traditional sparkling wine of Veneto in northern Italy. Unlike Champagne, Prosecco is made using the Martinotti /Charmat method, which is tank fermented as opposed to bottle fermented which gives its aperitif (before food) origin of lively freshness.

Region	Barossa
Sub-Region	Angaston
Vintage	Base Vintage: 2019 / Bottled June 2019
Vineyard Practices	Family traditional responsible farming methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.
Soil	Limestone & Quartz
Trellis System	Single wire
Varietal	Prosecco
Alc/vol	12.0%
Closure	Cork
Yield per Vine	4 kg / 3 ton per acre
Altitude	380 metres
Vintage	5,300 bottles produced. Hand picked, whole bunch pressed and natural cold settling for 10 days then racked with little solids for natural ferment at 12c for 4 weeks with lees aging for a further 4 weeks for added texture, roundness and complexity. Final base wine completion was transferred to tank for pressurised secondary fermentation to produce its natural occurring fine bubbly beads (Prosecco's traditional Martinotti / Charmat method)
Wine Making	Beautifully frothy and bright with a greenish streak with an excellent persistent bead. Aromatically appley with stone fruits, lime and orchard blossom flowers. Wonderfully bright & dry, fresh, soft & rounded, with excellent acidity, texture, weight & persistence.

