

MEROTTO Prosecco Superiore Dry 'La Primavera di Barbara' 2020

Company legal name: MEROTTO GRAZIANO

Brand history: The Prosecco Superiore that comes from the hills of Conegliano Valdobbiadene is still "hand-crafted" by a few genuine exponents who, each day, tread through their vineyards and tend them, and who have made wine their reason for living. Graziano Merotto is one of these. For over fifty years he has worked personally in his vineyards, following a tradition rich in memories and expertise, transmitted from generation to generation. These memories date back to the beginning of the 1900s, when Agostino Merotto, Graziano's grandfather, began to look after his land and his vines: pioneering experiences that he transmitted to his grandson and that the latter has succeeded in developing and to which he has given a new direction. Graziano also inherited the special gift of "feeling the land", in other words sensing the vine's development in each season of the year. Thanks to his passion, but also to his tenacity and vision, Merotto is today one of the brands that has contributed to flying the flag of Prosecco Superiore Docg.

Winemaker name: MARK MEROTTO

Exposition: South

Year planted: Our vineyards are composed of plants from different years, because the steep slope of our hills does not allow us to re-implant the vineyard.

Clones? Balbi

Soil type: Calcareous marl

Trellis type or system: Double bending canes

Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic:

Weather conditions during growing season: They are high hills vineyards, so the climate is not wet.

The main challenges that we usually face depend on the high slope of the hills, so we have to do all the works by hand

Harvest date: 2nd decade of September

Key Facts

Type: SPARKLING WHITE WINE

Grape varietal(s): 90% GLERA; 10% PERERA

Alc % on Lab Analysis: 11,39

Alc % on label: 11,50

Acidity %: 5,40

Residual sugar: 21

Vineyard

Province:

Appellation: Valdobbiadene Docg Prosecco Superiore

Appellation history: The Docg Appellation of Prosecco Superiore was established in 1969

Single vineyard or commune: Commune

Commune name: Farra di Soligo

Vineyard name:

Vineyard history: Hilly vineyard grown for more than 200 years

Hectares (ha): 6,5

Winemaking

Sorting method: Exclusively selected by hand

Destemming method: Yes, we crush and destem the grapes

Cold maceration: Yes, at a temperature of 18 C° for 4/6 hours

Type of yeast: Indigenous yeast

Punch down or pump over? No

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: no

Barrel cooper and forest, toast level of oak: no

Aging time in stainless tank or wood, etc.: 4 months

Additional aging in bottle: 4 months

Aging potential: 30 months

Additional Winemaking notes: Second fermentation and natural fermentation in autoclave for about 60 days at 12 - 13 C°

MEROTTO Prosecco Superiore Dry 'La Primavera di Barbara' 2020

Tasting Notes

Color: Straw yellow

Aroma: Intense fruity scents of apple, pear and apricot; varied floral sensations of rose and wisteria complete the bouquet.

Tasting notes: Very fragrant and fresh despite the perceptible presence of residual sugar. Suggested serving temperature: 5 - 7 C°

Food pairings: Perfect as an aperitif and with biscuits or fine pastries

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): Dark green "Champagnotta" bottle

Weight per bottle: 21

Bottles per case: 6 pack (over 8.00 Euro Ex-Cellar per bottle / oltre 8,00 Euro franco cantina a bottiglia)

Weight per case:

Cases per layer: 19

Layers per pallet: 5

Case dimensions:

Length: 107/16in (26.5 cm)

Width: 73/32in (18 cm)

Height: 126/64in (33 cm)

UPC code: 818725020070

COLA: 21097001000659

Bottling date: When we receive your first order, we'll tell you the correct bottling date

Total quantity produced: 70000

Estimated U.S. bottle allocation: We'll let you know as soon as possible

Estimated release date for Enotec pick-up: 7/1/2021