

ESTD 1928

DeBORTOLI

FAMILY WINEMAKERS

PROSECCO

The King Valley is Australia's natural home for Prosecco. De Bortoli and many of the grape growing families in the region, originated from Northern Italy where the Prosecco grape is indigenous. Across the globe, Prosecco has taken the world by storm. The style is gentle and easy, making these the ideal summer sparklers. Perfect on their own or mixed with an apéritif and soda water for a lively and refreshing spritz.

DE BORTOLI PROSECCO

Region
King Valley

Tasting Note
Pale with green hues. Fruit-driven with hints of green apple and wisteria. It tastes of apple and pear with fresh pithy lemon, gentle creaminess, complete with the very fine bubbles that we call 'bead'.

Suggested Cuisine
Great on its own or shared with food.

General Characteristics
Dry / Light bodied

Additional Information
Vegan, Vegetarian

Winemaking

Fruit is harvested in the cool of night to achieve a balance of fruit freshness and acidity. The wine is pressed and racked to stainless vats for fermentation. The wine is blended and the all important secondary fermentation begins that gives the final bubbles. This second fermentation gives creaminess and texture to the blend, before it is transferred under pressure, complete with bubbles, to bottle.

Wine Analysis
Alc/Vol 11.5%

Cellaring
Drink now or over the next 18 months

Winemaker
John Coughlan



FOUR GENERATIONS OF WINEMAKING

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debortoli.com.au