

# AMORI

## Prosecco DOC vino spumante EXTRA DRY



### Grapes

100% Glera



### Vineyard area

All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare.



### Harvest

Grapes are carefully picked in mid-late September when they reach full maturity but still retaining a high level of acidity that helps to express the freshness and fruitiness typical of Prosecco.



### Vinification

The grapes are destemmed and very gently pressed in a pneumatic press. Selected yeasts are added to initiate fermentation. As soon as the fermentation is finished the wine is racked. The wine is then cooled to prevent malolactic fermentation, in order to retain fresh aromas. The first fermentation takes place off the skins in temperature-controlled conditions not exceeding 18° C, in stainless steel for approximately 8-10 days. The second fermentation is carried out in cuvée close containers, of 150 Hl. It is initiated by adding selected yeasts, and fermentation is very slow - at 14° C. The wine is continuously rotated in order to give it optimum contact with the lees for softness and body. The wine is then cooled and filtered ready prior to bottling.



### Tasting notes

Amori has fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots of mouth-filling tropical fruit and citrus flavours. This is an enjoyable, everyday drinking wine, ideally served as an aperitif or with a light lunch.

