



DEA DEL MARE

cep
TWP
The Wine People

PROSECCO DOC VINO SPUMANTE EXTRA DRY

GRAPES

100% Glera

VINEYARD AREA

The Glera grapes, which are indigenous to the **Veneto region** of North East Italy, are grown on gentle hillside slopes. Training is the **Cordon system** and the vines are planted using the high density method, with four to five thousand vines per hectare.

HARVEST

The decision on when to pick the grapes is critical – the grapes must be fully mature, but still retain the vital **high acidity needed** to make Prosecco. The harvest takes place in the **second half of September**.

VINIFICATION

After picking the grapes are de-stemmed and very gently pressed in a pneumatic press, followed by chilling and a natural sedimentation to separate the wine from the solids. Selected yeasts are added to initiate the primary fermentation.

Primary fermentation: Fermentation takes place in stainless steel tanks in temperature controlled conditions not exceeding 18°C. Fermentation is off the skins and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked. The wine is then cooled, there is no malolactic fermentation in order to retain as much freshness as possible.

Secondary fermentation: We use the Charmat method for making Prosecco Spumante. The secondary fermentation is carried out in 150hl cuvée close tanks. Selected yeasts are added and fermentation is very slow - at a temperature of around 14°C and at a pressure of around 3 bars. The wine is continuously rotated in order to give it maximum contact with the lees, resulting in a well-rounded, full-flavoured wine. The wine is then cooled and filtered prior to bottling.

TASTING NOTES

Dea del Mare Prosecco Spumante has fine bubbles, with a classic **fresh, aromatic nose**. The wine is very soft on the palate, offering refreshing acidity with lots **fruit flavours** such as apple and apricot, with some **citrus notes**. Serve chilled as an aperitif, or perfect with vegetable or fish based oriental dishes.

