



CONTI DI SAN BONIFACIO

PROSECCO

BACKGROUND: THE PROSECCO HAS BEEN PRODUCED IN VALDOBBIADENE IN THE PROVINCE OF TREVISO. ITS A PLOT OF LAND PLANTED WITH PROSECCO GLERA GRAPES BELONGING TO THE FAMILY. WE ARE USING THE FACILITIES OF A CANTINA CLOSE BY TO FERMENT OUR OWN GRAPES AND BOTTLE OUR OWN PROSECCO. THIS IS THE FIRST VINTAGE. OUR AIM WAS TO PRODUCE A BENCHMARK PROSECCO OF HIGH QUALITY AS WE HAVE DONE WITH ALL OF OUR RED WINES. SO WE WORKED IN THE VINEYARD TO REDUCE QUANTITY, SELECT GRAPES ON A DEEPER LEVEL AND TAKE THE WINE TO A HIGHER STANDARD.

TYPE: PROSECCO DOC TREVISO EXTRA DRY

AREA OF PRODUCTION: VALDOBBIADENE

VARIETY: 100% PROSECCO GLERA

HARVEST: COLLECTION STRICTLY BY HAND IN SMALL CONTAINERS.

VINIFICATION: WHITE, WITHOUT SKINS. SOFT PRESSING OF WHOLE GRAPES, NATURAL SETTLING AND FERMENTATION AT A CONTROLLED TEMPERATURE OF 20 ° C. THE SECOND FERMENTATION TAKES PLACE AT LOW TEMPERATURE IN STEEL VATS.

COLOUR: STRAW YELLOW WITH GREENISH HIGHLIGHTS. EFFERVESCENCE EXTREMELY FINE.

TASTING NOTE: A LIVELY SPARKLING WINE WITH A PERSISTENT BUT NOT INVASIVE EFFERVESCENCE. BUBBLES ARE SMALL AND WONDERFULLY DISCIPLINED. AROMAS OF APPLE, FRESH WHITE FRUIT AND NOTES OF YEAST ESCAPE FROM THE GLASS WITHOUT CREATING EXCESSIVE COMPLEXITY. A WINE, FUN AND YOUNG IN SPIRIT PERFECT FOR A FORMAL BUSINESS LUNCH OR FOR AN EARLY APERITIVO POOLSIDE.

FOOD PAIRING: OF COURSE PROSECCO IS WELL KNOWN TO BE A PARTNER OF CHOICE FOR YOUR APERITIVO. IT BALANCES SALTED OR CURED FOODS BY LENDING ITS FRUIT AND CITRUS TONES TO THE MIX. HOWEVER THE CONTI DI SAN BONIFACIO PROSECCO CAN WORK A LITTLE HARDER ACCOMPANYING PLATES OF FISH AND SEA FOOD AS WELL AS RICH DISHES WITH BUTTER, CREAM OR NUTTY SAUCES. TAKE YOUR LEAD FROM THE DISHES PREPARED LOCALLY IN VALDOBBIADENE WITH WILD MUSHROOMS, CHESTNUTS, POLENTA, RABBIT AND GOOSE. AND FOR A MORE INTERNATIONAL PERSPECTIVE WE ARE SEEING IT PAIR BEAUTIFULLY WITH ASIAN FOOD WHERE THE WINE ELEGANTLY CUTS THROUGH THE SWEET AND SALTED OR LIGHTLY BATTERED DISHES.