



# Circo Prosecco

NV



## Variety/Varieties

85% Glera, 15% Chardonnay

## Colour/Appearance

Pale Lemon

## Winemaking

The pressed juice is stored in stainless steel tanks. Once the clean juice is racked and inoculated with selected yeasts, it will go through fermentation at a controlled temperature of 18 °C. After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante base cuvée. The base wine is then filtered, cane sugar and selected yeasts are added to undergo second fermentation (Charmat method) at a controlled temperature.

## Palate

Extra-dry, this has just the right amount of acidity to add freshness and drive whilst not standing in the way of the generous fruit that makes Circo such an appealing and superior Prosecco.

## Aroma/Bouquet

Peach and pear with the floral lift of white blossom.

## Food Pairing

The perfect aperitif being a brilliant accompaniment to a bowl of almonds, a plate of salami or a few well-chosen cicchetti, the traditional 'small eats' from the Veneto.

## Grapegrowers

Various from the Prosecco DOC Area

## Harvest Dates

End of August, early September

## Vineyard Sites

Prosecco DOC Area (Gorizia, Pordenone, Trieste, Udine, Belluno, Padova, Treviso, Venezia, Vicenza)

## Climate

Temperate, mitigated by the sea.

## Soil

Clay, sandy

## Vine Management

Traditional

## Serving Temp

6 - 10 °C

## Cellaring Potential

12 months

## Alcohol

11%

## Residual Sugar

14 g/l

## Total Acidity

5.9 g/l