

GIOL PROSECCO

Vintage: 2008
Appellation: Veneto, Italy
Varietal: 100% Prosecco
Alcohol: 11%
pH: 3.2
Pressure: 2.5 Bar
Winemaker: Francesco Feletto

Organic Certificate: Grapes and facilities have been certified by USDA Accredited ICEA (Istituto per la certificazione etica e ambientale) and are compliant with the National Organic Program of the USDA.



Soil: Gravel/ Clay/ Sand and Silt
Pruning: Sylov on upward trained vertical trellised vines
Yield/hectare: 14,000 kg

Vinification: Manual harvest at optimal phenolic ripeness, crushing, de-stemming, pressing, cold settling, and addition of cultured yeasts. Controlled cold fermentation at 16 degrees C. Fermentation is followed by racking, light clarification to stabilize the proteins and subsequent filtration. Bottling is performed after second fermentation (Charmat) in steel pressure tanks (auto claves) where the internal pressure increased for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.

Notes: Semi-sparkling Prosecco has always been better suited for simple, immediate consumption than the sparkling version. Pale straw yellow with greenish highlights, this wine has a fruity nose with pronounced notes of green apple and hints of peach, accompanied by floral notes wisteria and acacia blossom. The nose is slightly more delicate. Its crispness makes the perfect match for shellfish, smoked salmon canapés or spinach crepes.

Winery: Giol is the oldest documented winery in Italy, dating back to 1427. Their grapes are grown exclusively from grapes grown on their family's historic La Bicana, Il Bassonet and Spiridiona estates. Giol seeks to combine high quality winemaking with respect for the environment by farming their 25 hectares of vineyards with organic methods. They have been certified organic since 1987; two main reasons prompted them to switch to organic methods: concern for their consumer's health and out of respect for the environment.

