

# GIOL Prosecco

**Vintage:** 2010  
**Appellation:** Treviso, Veneto, Italy  
**Varietal:** 100% Prosecco  
**Alcohol:** 11%     **Residual Sugar:** 0.7 g/L  
**pH:** 3.3         **Acid:** 5.70 g/L  
**Winemaker:** Francesco Feletto

## Organic

**Certificate:** Grapes and facilities have been certified by USDA Accredited ICEA (Istituto per la Certificazione Etica ed Ambientale) and are compliant with USDA's National Organic Program.



**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, destemming, 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 increases for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.

**Notes:** Sparkling Prosecco has always been better suited for simple, immediate consumption than its sparkling version. Pale straw yellow in color with greenish highlights, this wine has a fruity nose with pronounced notes of green apple and hints of peach, accompanied by floral notes of 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 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.



CERTIFIED ORGANIC GRAPES AND VEGAN  
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