

TECHNICAL DATA ZAGO PROSECCO DOC BOTTLE RE-FERMENTED



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

Classification

Prosecco DOC “On the lees” (Ancestral Method)

Origin and Soil

Friuli – Venezia Giulia. Franco silty clay soil with a natural endowment of water resurgence, no artificial irrigation.

Production

“Col Fondo”, “On the lees”, without disgorgement. Ancestral Method. Produced using the traditional technique or ancestral method, one of the oldest winemaking techniques still in use. Natural bottle re-fermentation gives this wine organoleptic complexity, in fact yeast presence lead to softer and rounder tasting sensations.

Tasting notes

Colour: Straw yellow with greenish reflections; if the deposit is stirred before serving, this wine becomes opalescent.
Bouquet: fruity and delicate reminiscences of golden apple with clear floral notes. Commemorates the vine of origin.
Taste: when poured into a carafe, stirring yeasts: full, soft, with notes of white peach, cookie and bread crust, combined with a gorgeous gustative energy; when drunk clear: the aroma of apple and pear emerges, together with floral notes.
Perlage: fine-grained, continuous and persistent.
Alcohol content: alc 11% vol

How to serve

We recommend drinking it clear, leaving the yeast at the bottom of the bottle, from aperitif to main course. Ideal with delicate dishes, baked fish, meat tartare, Italian cold cuts. With other dishes, we suggest pouring it into a carafe, as per tradition, in order to taste this Prosecco full-bodied and with the yeast.

Serving temperature: 8°C

Chill in the fridge a couple of hours before serving or in bucket, with ice and water, for about half an hour.

Recommended glass: large sparkling wine glass.



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