



PROSECCO 187ML SPLITS

DI VALDOBBIADENE

VARIETAL: 100% Glera (AKA Prosecco)

Glera originated in Slovenia and was brought to the village of Prosecco (on the Italian border of Slovenia, near Trieste). The variety was always known as Prosecco until it was changed to Glera in 2009.

REGION: Valdobbiadene, Veneto

VINEYARD:

The grapes for Tiamo Prosecco are selected from vineyards in and around the village of Valdobbiadene which is located between Venice and Treviso in North East Italy. The soils are predominately sandstone and clay.

WINEMAKING:

After being picked the grapes are destemmed and pressed in order to release the juice. The must is immediately separated from the skins and cooled down in order to proceed with the first fermentation at controlled temperatures. When the primary fermentation is complete, the wine is moved to large glass lined enclosed tanks and sugar and yeast is added and a secondary fermentation takes place. The second fermentation produces CO2 and gives Prosecco its bubbles. Prosecco has smaller bubbles than Champagne and so is slightly less fizzy. This method is known as the Charmat Method and last about 30 days.

TASTING:

The Tiamo Prosecco is a superbly balanced sparkling wine that is dry but with good fruit. It has fresh and rich fruity aromas of apple and pear, with a hint of citrus fruit that fade into the floral bouquet. On the palate, this wine is fresh and fruity, with fine bubbles.

FOOD PAIRING:

The joy of Tiamo Prosecco is that it is ideal with ALL foods! It is a wonderful aperitif or as a base for mimosas and goes especially well with lighter cuisine.

ALCOHOL: 11.0 %

RESIDUAL SUGAR: 9.2 g/l



UPC# 0 89832 90009 2

24pk / 187ml



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