



Made with Organic Grapes

PROSECCO

organic splits

DI VALDOBBIADENE | ORGANICALLY FARMED

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 certified organically farmed 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

TIAMO ORGANIC WINES ARE PRODUCED WITH ORGANICALLY GROWN GRAPES.

IN ORDER TO HAVE ORGANICALLY GROWN GRAPES, A VINEYARD MANAGER MUST IMPLEMENT AN ENTIRELY DIFFERENT SET OF PRACTICES TO MAINTAIN THEIR VINES. THE VINEYARDS HAVE TO BE FIRST CERTIFIED IN ITALY BUT THEN MUST ALSO RECEIVE THE USDA CERTIFICATION OF "MADE WITH ORGANIC GRAPES". NO PESTICIDES OR FERTILIZERS ARE PERMITTED.

- ❖ ORGANIC
- ❖ SUSTAINABLE
- ❖ ECO-FRIENDLY
- ❖ VEGAN FRIENDLY



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 organic prosecco is a superbly balanced sparkling wine that is dry but with good fruit. It has rich, fruity aromas of apples, pears and citrus. It has a long and fruit filled elegant finish.

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
12pk / 200ml