



Zardetto, Conegliano (Veneto)

Prosecco Monticano Extra Dry DOC

Winemaker Zardetto
Region Veneto
Alcohol 11% vol.
Grapes 100% Glera

Winemaking

The Glera variety of grapes come from the steeply sloping vineyards north-east of the town of Conegliano and are harvested in the first half of September. After gently pressing the grapes the juice is allowed to ferment in stainless steel tanks and the carbon dioxide develops at strictly controlled temperatures. Unlike Prosecco DOCG Brut, rather more sugar is added to Prosecco DOC Extra Dry which lends the wine a more fruity character.

Our tasting note

A brilliant light straw yellow colour is enlivened by a fine perlage. Very aromatic on the nose with notes of apples and pears. These are accompanied by a hint of lemon and floral aromas on the palate. A very soft and wellbalanced finish.

Zardetto

The company Zardetto particularly stands out from the many other Prosecco wine cellars due to its carefully produced, dry and tangy sparkling wines. Neither the father Fabio Zardetto nor son Filippo want to run just a fizzy factory, which thoughtlessly produces sparkling wines just to meet the aperitif needs of people propping up a bar. They instead concentrate on style and quality, high-quality grapes and masterly wine-producing technology. They feel bound by tradition but are also more than aware that those who do not constantly face up to new challenges will be overtaken.



Suitable with

