

## Bareta Valdobbiadene Prosecco Superiore DOCG Brut - Merotto



### The Producer:

The original, historical area for the production of Prosecco is centred on the towns of Valdobbiadene and Conegliano, to the north of Venice and in the shadows of the Alps. The Merotto winery and vineyards lie between the two towns. The name of the wine originated from the village of Prosecco north of Trieste in Friuli but found its natural home on the alpine slopes in the Veneto region, particularly around the town of Valdobbiadene. Graziano Merotto started his winery in the 1972 and now owns 50ha of vineyards from which he makes his award winning wines.

### The Wine:

Grape(s):	100% Glera
Area:	Vineyards in the hills east of Valdobbiadene in the village of Col San Martino
Harvest:	Early to mid-September.
Vinification:	Fermented in stainless steel. Charmat method for 50 days 12-13C.
RS:	8gr/litre

### Tasting Notes:

- Initially firm & structured on the nose with a following softness. The palate has a rounded tone but with bite on the finish. Top end Prosecco from the heart of the region & from one of its best producers.

Code:	2360
ABV:	11,5%
Pack:	6x75cl
Vegan:	No
Vegetarian:	No
Closure:	Natural Cork

