

Cuvée del Fondatore Valdobbiadene Prosecco Superiore DOCG Brut - Merotto



The Producer:

The Merotto winery is a small family estate between the towns of Valdobbiadene and Conegliano, which is in the very heart of the historical Prosecco producing region. Merotto, who have been producing Prosecco for fifty years, add the traditional local and rare variety Perara to Primavera di Barbara to give a little extra weight. This wine is named after & dedicated to Graziano Merotto's daughter, Barbara, and is released on her birthday – 18th February. The best Prosecco comes from the heartlands of the traditional areas and from the smaller, dedicated producers such as Merotto. A long, persistent nose of flowers is backed up by citrus tones. On the palate there is good weight and complexity and a long, dry finish.

The Wine:

Grapes: Glera 100%
Area: From designated Rive vineyards in the hills near the town of Col San Martino.
Vinification: There is an initial on skin maceration & soft pressing. It is fermented in an autoclave for about 60 days & then left on its lees for 4 months for texture.
Residual sugar: 6,9 g/litre

Tasting Notes:

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Code: 2365
ABV: 11,5%
Pack: 6x75cl
Vegan: No
Vegetarian: No
Closure: Natural Cork
Awards: 2018,19 - 93 DECANTER,
2022 - IWSC BRONZE,
dwwa 2023 silver 90pts

